

Traditional Cornbread

Ingredients

- 1 cup All-Purpose Flour
 - 1 cup Cornmeal
 - 1/4 cup Sugar
 - 1 tablespoon Baking Powder
 - 1/2 teaspoon Salt
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- 1 cup Milk
 - 2 large Eggs
 - 1/4 cup Vegetable Oil

Steps

1. Preheat oven to 400 F.
2. Grease 8"x 8" (or 9"x 9") pan.
3. Combine flour, cornmeal, sugar, baking powder, and salt—mix well.
4. Wisk milk, eggs, and oil until well mixed.
5. Pour liquid into dry ingredients.
6. Mix until just incorporated—do not overmix (a few small lumps are ok).
7. Pour into pan.
8. Bake until toothpick poked in center comes out clean (about 25 minutes).
9. Cool in pan for a couple of minutes.
10. Serve warm with butter, honey, jam, cream cheese, chili, beans, soups, stews, etc.