

CORNBREAD MIX

Mix

Ingredients

- 1 C Cornmeal
- 1 C Flour
- 2/3 C Sugar
- 1 tsp Baking Powder
- 1 tsp Salt

Cornbread

Ingredients

- 3 C Cornbread Mix
- 2 Eggs
- 1/2 C Butter, melted
- 1 C Milk

Directions

- Mix together ingredients and pour into a large mason jar (1/2 gallon)
- When ready to make cornbread, add 3 cups of mix to the wet ingredients and stir until well combined
- Pour into a greased 9x9 pan (or similar) or muffin tins (it is best to use liners to prevent sticking)
- Bake at 400°F for 20-30 minutes or until a toothpick comes out clean
- Allow to cool for a few minutes before serving plain or with honey

- Pairs well with things like Sloppy Joe's, BBQ beef or chicken, and meatloaf
- Store at room temperature in an air tight container for up to 3 days, refrigerator for 5, and freezer for 3-6 months