

# CORNBREAD

## Ingredients

- 1 C Cornmeal
- 1 C Flour
- 2/3 C Sugar
- 1 tsp Baking Powder
- 1 tsp Salt
- 2 Eggs
- 1/2 C Butter, melted
- 1 C Milk

## Directions

- Gather all ingredients and tools
  - Mix together all dry ingredients
  - Add in eggs, butter, and milk
  - Mix 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
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- 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