

Marie Saba

from my kitchen to yours

Easy Cornbread

Serves 6-8

Ingredients:

- 1 cup yellow cornmeal
- 1 cup all-purpose flour (or gluten-free flour blend)
- 2 - 4 Tablespoons sugar
- 1/4 teaspoon salt
- 2 teaspoons baking powder
- 2 eggs, beaten to blend
- 5 Tablespoons unsalted butter, melted and cooled
- 1/4 cup sour cream (or plain thick yogurt)
- 1 cup whole milk



Instructions:

1. Grease a 10-inch cast-iron skillet or 8x8-inch pan with butter or baking spray. Preheat oven to 375 degrees F.
2. In a large bowl, mix together cornmeal, flour, sugar, salt and baking powder. Whisk together eggs, butter, sour cream, and milk. Add to dry ingredients and stir until just combined. Pour batter into greased pan and let sit for 5 minutes.
3. Bake until edges begin to pull away from the pan sides and toothpick inserted into the center comes out clean, about 20-22 minutes. Serve warm.

Notes:

Questions? Email me Marie@MarieSaba.com and I'll be happy to help!

YouTube: Marie's Kitchen
Website: MarieSaba.com
Email: Marie@MarieSaba.com