



Homestyle Cornbread

INGREDIENTS

- 1 1/2 cups cornmeal
- 2 1/2 cups milk
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2/3 cup white sugar
- 2 large eggs
- 1/2 cup vegetable oil

DIRECTIONS

1. Preheat oven to 400 degrees F. In a small bowl, combine cornmeal and milk; let stand for 5 minutes. Grease a 9 x 13 inch baking pan.
 2. In a medium bowl, whisk together flour, baking powder, salt and sugar. In a separate bowl mix the eggs and oil. Add the cornmeal milk mixture and mix until smooth. Add the flour mixture and fold in gently until well blended. Pour batter into prepared pan.
 3. Bake in preheated oven for 30 to 35 minutes, or until a knife inserted into the center of the cornbread comes out clean.
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