

## **My Favorite Cornbread**

Prep time: 10 minutes; Bake time: 20 minutes at 425

1/2 cup cornmeal  
1 1/2 cups all purpose flour  
1/2 cup sugar  
1/2 teaspoon salt  
1 tablespoon baking powder  
1 egg  
1 cup milk  
1/4 cup vegetable oil

Preheat your oven to 425 degrees.

In a bowl, combine together the cornmeal, flour, sugar, salt, and baking powder. Add in the egg, milk, and vegetable oil and whisk by hand to combine.

Pour into a greased 9-inch pie plate and bake for 20 minutes or until a toothpick comes out clean. Serve warm with butter and honey.

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*

