

Golden Sweet Cornbread

Ingredients:

1 cup all-purpose flour
1 cup yellow cornmeal
1 teaspoon salt
2/3 cup white sugar (reduce sugar for less sweet cornbread)
3 ½ teaspoons baking powder
1 egg
1 cup milk
1/3 cup vegetable oil

Directions:

1. Preheat oven to 400 degrees.
2. Spray or lightly grease 9-inch round cake pan or use an iron skillet.
3. In a large bowl combine flour, cornmeal, sugar, salt and baking powder. Stir in egg, milk and vegetable oil until well combined.
4. Pour batter into prepared pan/skillet.
5. Bake in preheated oven for 20-25 minutes or until a toothpick inserted into the center comes out clean.