

Corn Bread

Yields 4 – 6 ½ in Skillets



Ingredients

Corn Meal	1 ½ cups
Flour	1 ½ cups
Sugar	1/3 cups plus 1 Tablespoon
Baking Powder	1 tablespoons
Baking Soda	1 tablespoons
Yogurt (plain)	1 cup
Cream Corn	1/3 cups plus 1 Tablespoon
Corn (frozen)	1/3 cups plus 1 Tablespoon
Buttermilk	1 1/2 cups
Eggs	3 each
Butter (melted)	1/3 cups plus 1 Tablespoon
Salt	1/4 teaspoon

Preparation

Mix all dry ingredients together. In a large mixing bowl, whisk all wet ingredients together. Then add dry ingredients to form batter.

Use a small pre-heated skillet, spray with non-stick cooking spray and then fill with 9 oz of batter.

Bake at 375 degrees for 16 minutes. Rotate at 8 minutes.

These recipes prepared by using a convection oven so try 400 degrees in regular oven.

Test by using a toothpick in the center of the corn bread. Toothpick should come out clean.