

Cornbread

1.5 cups cornmeal

2.5 cups milk

2 cups all purpose flour

1 tbsp baking powder

1 tsp salt

2/3 cup white sugar

2 whole eggs

0.5 cup oil

Direction:

1. Soak cornmeal in the milk for 10 minutes.
2. Mix all dry ingredients in a bowl.
3. Add the cornmeal, eggs, and oil to the dry ingredients.
4. Mix them together until they are just incorporated (do not overmix).
5. Pour the [WINDOWS-1252?]mixture into a greased pan (9"x13").
6. Bake in a pre heated oven (375C) for about 30 minutes or until done.
7. Let the cornbread sit in the pan for 5 minutes then cool it on a wired rack.

*Insert the toothpick to check the doneness of the cornbread. If the toothpick comes out clean, the cornbread is done.