

Best Homemade Cornbread



Prep Time: 5 Minutes Cook Time: 20 Minutes Yield: 8-10 servings

Fill your kitchen with the aroma of homemade cornbread! My family has been making this easy cornbread recipe for decades. The crisp golden crust and moist, fluffy center really can't be beat.

INGREDIENTS

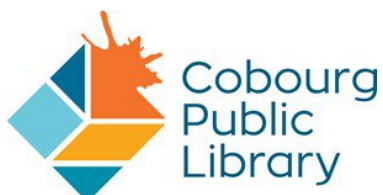
- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 2/3 cup granulated sugar
- 1 teaspoon salt
- 3 1/2 teaspoons baking powder
- 1/3 cup neutral oil or melted butter
- 1 large egg
- 1 cup milk

INSTRUCTIONS

1. Grease a 9-inch round cake pan or cast iron skillet well and set aside. Preheat the oven to 400 degrees.
2. In a medium mixing bowl, add the flour, cornmeal, sugar, salt, and baking powder. Whisk to combine well.
3. Make a well in the center of your dry ingredients and add your oil or butter, milk, and egg. Stir just until the mixture comes together and there are only a few lumps remaining.
4. Pour the batter into the prepared pan and bake for 20-25 minutes until the top is a deep golden brown and a toothpick inserted into the center comes out clean.
5. Serve hot.

NOTES

- You can make it in a 9-inch round cake pan, square baking dish, or 9-inch cast iron skillet. Bonus! You can also make these into muffins or double the recipe and toss it in a 9x13-inch baking pan. You'll just need to adjust the baking time if you are making muffins or doubling the batch. Muffins take around 15 minutes to bake and a doubled recipe takes 35-40 minutes to bake.
- To make this recipe gluten free simple sub the all-purpose flour for a gluten free 1:1 baking flour.



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