



Corn Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup all-purpose flour
- 1 cup yellow corn meal
- 1/2 cup granulated sugar
- 1 tbsp baking powder
- 1/2 tsp salt
- 1 1/4 cups milk
- 2 large eggs, lightly beaten
- 1/3 cup vegetable oil
- 3 tbsp butter or margarine, melted
- 1 can of corn kernels

Instructions

- 1.) Preheat oven to 350 degrees F.
- 2.) Combine all ingredients and mix until blended.
- 3.) For muffins, bake in greased or paper lined 10 or 12 muffin cups for 18-20 minutes. For bread, bake in greased 8 inch square pan for 35 minutes.

I like it to be really moist, so I usually pull it out before a toothpick stuck in the center comes out completely clean. Basically, as soon as it sets up and not anything more.