SIDES & SNACKS

Golden Corn Bread

An oven-baked cornmeal bread for the soup pot.

About 9 servings

Ingredients

1 cup yellow cornmeal

1 cup all-purpose flour

2–4 tbsp sugar

4 tsp baking powder

½ tsp salt

1 cup milk

1 egg

¼ cup vegetable oil

Directions

1. Heat the oven to 425°F. Grease an 8-inch baking pan.
2. Mix the cornmeal, flour, sugar, baking powder, and salt. Add the milk, egg, and oil, then beat until smooth, about 1 minute.
3. Pour into the pan. Bake for 22–25 minutes, until a wooden pick inserted in the center comes out clean.