Corn Bread

Serves: 24 | Serving Size: 2”x2” slice

Ingredients Needed:

- 3/4 cup sugar
- 2 cups all-purpose flour
- 1 cup yellow cornmeal
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 1/2 cup oil, vegetable or canola
- 1 1/2 cups low fat or reconstituted nonfat dry milk
- Vegetable oil or spray

Directions:

1. Preheat the oven to 375°F.

2. Beat eggs in a small mixing bowl,

3. Mix in sugar.

4. In a large mixing bowl, mix flour, cornmeal, baking powder, and salt together.
5. Add oil, milk, and egg mixture to flour mixture and mix.

6. Pour into a lightly oiled or sprayed 9”x13” baking dish.

7. Bake at 375°F for 30 minutes.

Variations:

- Add 1 can corn, 8 oz., drained; 1 finely chopped jalapeno pepper; 1 small can chopped green chilies; or ½ cup grated cheddar cheese.