

Corn Bread

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

Ingredients Needed:

- 2 eggs, beaten
- 3/4 cup sugar
- 2 cups all-purpose flour
- 1 cup yellow cornmeal
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 1/4 cup oil, vegetable or canola
- 1-1/2 cups low fat or nonfat milk (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. Be careful not to overmix.
- 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.

Nutrition Fa	acts
24 servings per container Serving size 2" x 2" sl	ice(32g
Amount per serving Calories	120
	aily Value
Total Fat 3g	49
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 100mg	4%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	4%
Total Sugars 9g	
Includes 6g Added Sugars	12%
Protein 3g	
Vitamin D 1mcq	6%
Calcium 132mg	10%
Iron 1mg	6%
Potassium 104mg	2%

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