

## Cornbread

This recipe was adapted from one I found online. I scaled it to fit in an 8×8 pan.



Cornbread, hot from the oven

### Ingredients:

- 1/3 cup butter, softened
- 1/2 cup sugar
- 2 eggs
- 3/4 cup & 1 Tbsp & 1 tsp. Milk
- 1 cup and 3 Tbsp flour
- 1/2 cup cornmeal
- 2 & 1/4 tsp baking powder
- 1/2 tsp salt

### Directions:

1. In a mixing bowl, cream butter and sugar.
2. Combine the eggs and milk. Combine the flour, cornmeal, baking powder and salt. Add to creamed mixture alternating wet and dry.
3. Pour into a greased 8 x 8 pan.
4. Bake at 400 degrees F for 22-27 minutes. Cut into squares and serve.