

Corn Bread or Corn Muffins

Preheat the oven to 425 degrees F.

Ingredients:

1 cup corn meal

1 cup all purpose flour

¼ cup sugar

3 teaspoons baking powder

1 teaspoon salt

1 cup milk

1 egg, beaten

¼ cup oil



In a bowl, combine corn meal, flour, sugar, baking powder and salt. In a separate bowl, combine milk, egg, and oil. Combine the wet and dry ingredients and stir until just blended.

Corn Bread: Pour batter into 8x8 greased pan. Bake 20-25 minutes or until golden brown.

Corn Muffins: Pour batter in greased or lined muffin tins, filling about 2/3 full. Bake for 15-20 minutes or until golden brown. Makes 12 muffins.



*Your complimentary
use period has ended.
Thank you for using
PDF Complete.*

[Click Here to upgrade to
Unlimited Pages and Expanded Features](#)

d or corn muffins

Preheat the oven to 400 degrees F.

Corn Bread: Pour batter into 8x8 greased pan. Bake 20-25 minutes or until golden brown.

Corn Muffins: Pour batter in greased or lined muffin tins, filling about 2/3 full. Bake for 15-20 minutes or until golden brown. Makes 12 muffins.

Source: recipe from the package of Indian Head Old Fashioned Stone Ground Yellow Corn Meal