

BEST Super Moist Cornbread Recipe

Ingredients

- 2 cups flour
- 1 cup cornmeal
- 1 cup sugar
- 1 ½ tablespoons baking powder
- 1 teaspoon salt
- ½ cup (8 tablespoons) butter - melted
- ½ cup oil
- 1 ¼ cups milk
- 3 large eggs
- honey and extra butter for serving – *optional*



Instructions

- 1 Preheat oven to 350 degrees and grease a 9×13 inch pan.
- 2 In a large bowl whisk together flour, cornmeal, sugar, baking powder, and salt.
- 3 In a medium bowl mix together butter, oil, milk, and eggs.
- 4 Add wet ingredients to dry ingredients and mix until combined.
- 5 Transfer batter to your prepared pan. Bake for 35-45 minutes until golden and a toothpick inserted in the middle comes out clean or with only a few crumbs (no wet batter).
- 6 Allow to cool for 15-20 minutes in the pan before cutting into squares and serving. Serve with butter and honey if desired. Store in airtight container at room temperature up to 3 days or in the fridge for 1 week.

Notes

I added a cup of frozen corn to the mix to add texture. This recipe can also be split between two 9×13 inch pans to feed a crowd.

Source: <https://www.lecremedelacrumb.com/best-super-moist-cornbread/>

Shared by

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