

Corn Bread

Author: Chef Eric



Chef Eric's favorite corn bread. Sweet and soft.

Ingredients

1 ¾ cups all purpose flour
 2 cups cornmeal
 1 teaspoon salt
 2 tablespoons baking powder
 ¾ cup sugar
 2 eggs
 2 cups milk
 ½ cup vegetable oil

Preparation Time	10 min	Difficulty	Very simple
Portions		Yield	
Country/Region	United States of America		
Vegetarian	Yes		

Preparation

Mix all the dry ingredients together. Then mix all the wet ingredients together. Combine the two mixtures. Pour into a 16x8 inch greased pan (or 2 rectangular ones) and bake at 350 degrees for 20 to 25 minutes.

Notes

Because of the sweetness of the cornbread, I prefer to eat it like a cake with fruits and jam, but it is up to you!