

Jiffy Cake Cornbread

Easy to make with just 2 mixes!

Prep Time	Cook Time	Total Time
10 mins	2 hrs	2 hrs 10 mins

Course: Side Dish Cuisine: American Keyword: cornbread

Servings: 6 Calories: 354kcal Author: Sarah Olson



5 from 9 votes

Ingredients

- 8.5 oz. Jiffy Corn Muffin mix
- 9 oz. Jiffy Golden Yellow cake mix
- 2 eggs
- 1/3 cup milk
- 1/2 cup water

Instructions

Slow Cooker Directions:

1. Grease and flour the sides and bottom of your slow cooker, just like you would for a cake.
2. In a large bowl combine all ingredients with a whisk.
3. Pour into Slow Cooker.
4. Cook on high for about 2 hours, or until firm in the middle.
5. Cut into slices, and serve with honey butter.

Oven Directions:

1. Preheat oven to 350 degrees.
2. Grease and flour an 8x8 pan.
3. In a large bowl combine all ingredients with a whisk.
4. Pour into pan.

5. Bake for about 40 minutes, until set, and browned.
6. Cut into slices, and serve with honey butter.

Notes

Note- a different size pan may cook shorter or longer, just watch closely.

Nutrition

Calories: 354kcal | Carbohydrates: 64g | Protein: 7g | Fat: 8g | Saturated Fat: 3g | Cholesterol: 57mg | Sodium: 665mg | Potassium: 104mg | Fiber: 3g | Sugar: 27g | Vitamin A: 147IU | Calcium: 136mg | Iron: 2mg

Jiffy Cake Cornbread <https://www.themagicalslowcooker.com/jiffy-cake-cornbread/>