

[Print](#) [Index Card](#) [Close](#)

## Corn Bread

Corn bread compliments many styles of food. Serve it with salads, soups, stews, chilies, or southern fried chicken; try it toasted and spread with butter and jam in the morning.

Estimated Times:

Preparation - 10 min | Cooking - 25 min | Yields - 12



## Ingredients

- 1 cup ALBERS Yellow Corn Meal
- 3/4 cup all-purpose flour
- 1/4 cup granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 1/4 cups milk
- 1/3 cup vegetable oil
- 1 large egg, lightly beaten

## Directions

**PREHEAT** oven to 400° F. Grease 8-inch-square baking pan.

**COMBINE** corn meal, flour, sugar, baking powder and salt in medium bowl. Combine milk, vegetable oil and egg in small bowl; mix well. Add milk mixture to flour mixture; stir just until blended. Pour into prepared baking pan.

**BAKE** for 20 to 25 minutes or until wooden pick inserted in center comes out clean. Serve warm.

**NOTE** Recipe may be doubled. Use greased 13 x 9-inch pan; bake as above.

**HIGH ALTITUDE (3500 to 6000 feet):**

**BAKE** for 22 to 24 minutes (8-inch-square and 13 x 9-inch baking pan).

This page is from Very Best Baking's web site. For more great recipes, visit **VeryBestBaking.com**

© 2002 Nestlé