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Sweet Corn Bread

A basic, lightly sweetened corn bread.

Estimated Times:

Preparation - 7 min | Cooking - 35 min | Yields - 12



Ingredients

- 1 1/2 cups flour
- 2/3 cup sugar
- 1/2 cup ALBERS Yellow Corn Meal
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cups milk
- 2 eggs, lightly beaten
- 1/3 cup vegetable oil
- 3 tablespoons butter or margarine, melted

Directions

PREHEAT oven to 350°F. Grease an 8-inch square baking pan.

COMBINE flour, sugar, cornmeal, baking powder and salt in a medium bowl. Combine milk, eggs, vegetable oil and butter in a small bowl; mix well. Add to flour mixture; stir just until blended. Pour into prepared baking pan.

BAKE for 35 minutes or until wooden pick inserted in center comes out clean.

FOR MUFFINS:

SPOON batter into 18 to 20 greased or paper-lined muffin cups, filling 2/3 full. Bake for 18 to 20 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 5 minutes; remove to wire racks to cool slightly. Serve warm.

Notes

HIGH ALTITUDE (3500 to 6000 feet):

Corn Bread-no change needed. Corn Muffins-bake for 20 to 24 minutes.

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