

Cornbread

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Serves 9

- 1 cup all-purpose flour
- $\frac{3}{4}$ cup cornmeal
- $\frac{1}{2}$ cup granulated white sugar
- 1 tablespoon baking powder
- $\frac{3}{4}$ cup milk
- 2 eggs
- $\frac{1}{4}$ cup avocado oil
- $\frac{1}{2}$ tsp salt

1. Preheat oven to 400 degrees.
2. In a mixing bowl, whisk together flour, cornmeal, sugar, baking powder, and salt
3. Add milk, eggs and vegetable oil to the dry ingredients and mix to fully combine.
4. Lightly butter an 8"x8" baking dish. Pour batter into the dish evenly.
5. Transfer dish to the oven and bake for 22-25 minutes until golden and a knife runs through the bread and comes out clean.
6. Remove bread from oven and allow to cool before serving. Serve with a slice of butter and honey.

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