

Cornbread #2



Level: Easy

Prep Time: 10 minutes

Serves: 24

Cooking Time: 35 minutes

Dry Ingredients:

4 cups Bisquick (Pancake & Baking Mix)

1 cup white granulated sugar

1 tsp. baking powder

$\frac{1}{2}$ tsp. baking soda

1 cup yellow corn meal



Liquid Ingredients:

4 eggs, slightly beaten

2 cups whole milk

2 sticks (or 1 cup) unsalted butter, melted and slightly cooled

Preheat oven to 325°. Grease the bottom and all sides of a 9x13 pan with butter.

In a large bowl, mix the dry ingredients. In a medium bowl, lightly mix the eggs and milk together with a fork. Add the egg mixture and the melted butter to the dry ingredients. Mix until all ingredients are combined. Pour the batter into the greased pan and bake for 35 minutes.