



*Southern Roots Cookbook*  
**RECIPE CARD**

# Cornbread



## INGREDIENTS LIST

- All Purpose Flour:  $\frac{3}{4}$  cup
- Yellow Cornmeal:  $\frac{3}{4}$  cup
- White Cornmeal:  $\frac{3}{4}$  cup
- Sugar:  $\frac{1}{2}$  cup
- Baking Powder: 2 teaspoons
- Salt: 1 teaspoon
- Eggs: 2 beaten
- Milk:  $1\frac{1}{4}$  cups
- Canola Oil:  $\frac{1}{4}$  cup
- Butter

## COOKING DIRECTIONS

1. Preheat oven to 400 degrees F.
2. In a medium bowl, combine flour, cornmeal, baking powder, and salt. Stir to blend thoroughly.
3. Add to the bowl eggs, oil, milk and mix until smooth.
4. Let the mixture sit for 10-15 minutes. To ensure the dry mixture is completely incorporated.
5. Pour the mixture into a greased 9x13 baking dish or greased 12-inch cast iron skillet.
6. Bake at 400 degrees F for 30 minutes.
7. Top hot cornbread with butter.

**Note:** You can substitute the milk, butter, and eggs with plant-base alternatives. You could also add 2 jalapenos to add some kick!



[www.FeastingWithTheFox.com](http://www.FeastingWithTheFox.com)

Catering ♥ Meal Prep ♥ Food Education

