

Corn Bread Basic Recipe

Ingredients needed:

- ★ Corn Bread Mix
- ★ 2 eggs

- ★ 1/2 cup oil
- ★ 1 cup milk



Directions:

Preheat oven to 375°. Grease 8x8-inch pan (for thinner bread use 9x9-inch or 13x9-inch pan). Beat the eggs together with the oil and milk in a mixing bowl. Carefully pour in **Corn Bread Mix** and gently stir together. Don't beat or over mix. Pour batter into greased pan and bake in the middle of the oven for 35 to 40 minutes or until top is lightly browned and a knife inserted in the center comes out clean. Cool slightly; cut into squares to serve.

You may need to alter liquid amounts for high altitude cooking.

Corn Muffins: Prepare mix according to directions. Divide batter into greased muffin pan/tin. Fill each cup halfway. Bake at 375° for 15 to 25 minutes or until lightly browned.



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