

Cornbread

Recipe by: The Ratio Cookbook, modified by the O'Connor clan

Servings: 6

Amount	Ingredient	Prep Notes
2/3 cup	flour	
4/3 cup	cornmeal	
1/2 cup	sugar	
1 teaspoon	salt	
2 teaspoons	baking powder	
1 cup	milk	
2	eggs	
1/2 cup	butter	melted

- preheat oven to 350°
- combine dry ingredients in a large bowl
- whisk eggs into milk in a medium bowl or measuring cup. Stir in melted butter and pour into dry ingredients and combine
- pour batter into a greased 9" x 9" pan
- cook for 30-50 minutes, usually will take around 40, until an inserted knife comes out clean