





# Cornbread

 350 degrees  20-25 minutes

## INGREDIENTS

- 1 cup flour
- 1 cup yellow cornmeal
- 3 teaspoons baking powder
- $\frac{2}{3}$  cup granulated sugar
- $\frac{2}{3}$  cup margarine or softened butter
- 1 large eggs
- 1 cup water (or milk)
- 1 teaspoon vanilla extract

## DIRECTIONS

1. Grease a 9-inch cake pan and set aside. Preheat the oven to 350 degrees F.
2. In a mixing bowl, cream the sugar and butter (or margarine) until well blended.
3. Add the eggs, milk, baking powder and vanilla then combine well.
4. Mix in the flour and cornmeal then stir just until the mixture comes together and there are only a few lumps remaining.
5. Pour the batter into the prepared pan and bake for 20-25 minutes until the top is a deep golden brown and a toothpick inserted into the center comes out clean.



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