



## Cornbread

### Ingredients:

- 1 c. all-purpose flour
- 1 c. cornmeal yellow, white or blue
- 1 Tbsp. Clabber Girl Baking Powder
- 2-4 Tbsp. sugar
- 1/2 tsp. salt
- 2 lg. eggs beaten
- 1 c. milk
- 1/4 c. cooking oil or shortening, melted

### Directions:

1. Preheat oven to 425 degrees F. Grease a 9x9x2-inch baking pan, set aside.
2. In a large mixing bowl, stir together flour, cornmeal, sugar, baking powder and salt. Make a well in the center.
3. In a medium mixing bowl, combine eggs, milk, and oil.
4. Add to flour mixture all at once. Stir just till moistened (batter should be lumpy).
5. Pour batter into the prepared baking pan. Bake in a 425 degree F. oven for 20 to 25 minutes or until golden brown.
6. Cut into squares. Serve warm. Makes 9 servings.

Cornbread or corn bread is often served in American households. It is known as everyone's favorite quick bread, referring to the baking powder used to quickly leaven in instead of relying on other leavening agents.

There are many ways it can be prepared: in cast iron skillets, loaf pans, muffins tins, deep friers and even on flat griddles.

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## Baking for Others

**Activity:** Baking cornbread

**Lesson:** 5 variations of a classic recipe

There are just as many add-ins to plain cornbread as there are ways to prepare it. People even find regional differences in cornbread. It can be sweeter and cake like in some places, while denser and less sweet in others.

### Fun recipe variations

**Corn Sticks or Corn Muffins:** Prepare as directed above, except spoon batter into greased corn stick pans or 2 1/2-inch muffin cups, filling each pan or muffin cup 2/3 full. Bake in a 425 degrees F. oven for 12 to 15 minutes or till golden brown. Makes 24 to 26 sticks or 12 muffins.

**Crunchy Cornbread:** Prepare as directed above, except pour 1 cup boiling water over 1/4 cup cracked wheat or bulgur. Let stand for 5 minutes; drain. Stir 1/2 cup quick-cooking rolled oats into flour mixture; add the cracked wheat mixture and egg mixture. Stir just till moistened. Fold in 1/2 cup chopped pecans.

**Corny Cornbread:** Prepare as directed above, except fold one 12-ounce can whole kernel corn with sweet peppers, drained, into the batter.

**Green Chili Cornbread:** Prepare as directed above, except fold 1 cup shredded cheddar or Monterey Jack cheese and one 4-ounce can diced green chili peppers, drained, into batter.

**Cornbread Loaves:** Prepare as directed above, except pour batter into two greased 9x5x3-inch loaf pans. Bake in a 425 degrees F. oven for 20 to 25 minutes or until golden brown. Makes 2 loaves.



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