

# Easy Cornbread

Keith

## Ingredients

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 2/3 cup granulated sugar
- 1 teaspoon salt
- 3 1/2 teaspoons baking powder
- 1/3 cup melted butter
- 1 large egg
- 1 cup milk

## Instructions

1. Grease a 9-inch round cake pan or cast iron skillet well and set aside. Preheat the oven to 400°.
2. In a medium mixing bowl, add the flour, cornmeal, sugar, salt, and baking powder. Whisk to combine well.
3. Make a well in the center of your dry ingredients and add your oil or butter, milk, and egg. Stir just until the mixture comes together and there are only a few lumps remaining.
4. Pour the batter into the prepared pan and bake for 20-25 minutes or until the top is a deep golden brown and a toothpick inserted into the center comes out clean.