



CANADA AGRICULTURE
AND FOOD MUSEUM

Home-style Cornbread

Ingredients

1 cup (250 mL) all-purpose flour
1 cup (250 mL) cornmeal
2/3 cup (170 mL) granulated sugar
1 tsp (5 mL) salt
3 ½ tsp (17.5 mL) baking powder
1 egg
1 cup (250 mL) milk
1/3 cup (85 mL) vegetable oil

Directions

In a large bowl, combine the flour, cornmeal, sugar, salt and baking powder. Stir in the egg, milk and vegetable oil. Pour the batter into a greased 8 inch (2 L) baking pan. Bake in a pre-heated oven at 400°F (200°C) for about 25 minutes or until a toothpick inserted in the centre of the bread comes out clean.