

Corn Bread

Ingredients

1 ½ cups yellow corn meal
½ cup all-purpose flour
1 ½ tsp baking powder
1 tsp salt
1 tbsp sugar
1 whole egg
1 ¼ cup milk
1 tbsp butter

Method

In a mixing bowl, mix together all dry ingredients, then add the egg and milk. Mix until a smooth batter has formed. Place the butter in the convectionware and place in a preheated 400 degree oven for 1 minute until melted. Remove from oven and pour the batter into the convectionware over the melted butter.

Secure the convectionware lid and place back in the preheated 400 degree oven for 25 minutes.