

Cornbread Recipe

Ingredients:

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- $\frac{2}{3}$ cup white sugar
- 1 teaspoon salt
- 3 $\frac{1}{2}$ teaspoons baking powder
- 1 egg
- 1 cup milk
- $\frac{1}{3}$ cup vegetable oil

Directions:

- **Step 1**

Preheat oven to 400 degrees F (200 degrees C). Spray or lightly grease a 9 inch round cake pan.

- **Step 2**

In a large bowl, combine flour, cornmeal, sugar, salt and baking powder. Stir in egg, milk and vegetable oil until well combined. Pour batter into the prepared pan.

- **Step 3**

Bake in a preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the loaf comes out clean.