

HONEY CORN BREAD

INGREDIENTS

- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- 1/2 cup white sugar
- 1 1/2 teaspoons salt
- 3 teaspoons baking powder
- 1 egg
- 1 cup evaporated milk
- 1/4 cup vegetable oil
- 1/3 cup honey

DIRECTIONS

Preheat the oven to 400 degrees. Spray a 9"x9" pan or muffin tin with cooking spray. Combine all ingredients into a bowl and mix well. Pour batter into prepared pan and bake for 20 minutes or until golden brown. You can use a toothpick to test the center. Allow to cool, then serve with butter and enjoy!

