

## **Cornbread or Muffins**

Delight in delicious cornbread from a skillet or as muffins. Enjoy with warm melted butter or drizzle with sweet honey. This recipe was developed using our Baking & Pancake Mix before we created our Cornbread & Muffin Mix. Try our Sweet Old Fashioned Cornbread recipe too!

## **Ingredients**

- o 1¼ cup Pamela's Baking & Pancake Mix
- o 1 cup fine yellow cornmeal
- ∘ ⅓ cup sugar or honey
- ∘ ½ tsp salt
- o 2 eggs, beaten
- 1 cup milk
- o 2 TBSP melted butter

## **Directions**

Preheat oven to 375°.

Mix all ingredients together. For cornbread, pour into a greased 8-inch square pan and bake for 20-25 minutes. For muffins, fill greased muffin cups 3/4 full and bake for 15-20 minutes.

For Green Chili Cornbread, add 1 cup drained canned corn and 2 TBSPs diced green chilies and bake for 20-25 minutes or until inserted toothpick comes out clean.

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