



# 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

- 1¼ cup [Pamela's Baking & Pancake Mix](#)
- 1 cup fine yellow cornmeal
- ⅓ cup sugar or honey
- ½ tsp salt
- 2 eggs, beaten
- 1 cup milk
- 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 ¾ 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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