



Sweet Old Fashioned Cornbread

Fast, easy and delicious cornbread made with organic corn. Everyone will love it! Made with [Pamela's Cornbread & Muffin Mix](#).

Yield: One 8" square pan or 12 muffins.

Ingredients

- 1 (12 oz) bag [Pamela's Cornbread & Muffin Mix](#)
- ½ cup sugar
- ½ cup (1 stick) butter* or butter substitute, melted
- 2 eggs, large
- 1 cup water or milk
- *recommended for best results

Directions

Preheat oven to 375°. Grease 8 x 8-inch baking pan, or for muffins, spray cups of standard 12-cup muffin pan with nonstick spray or line with muffin papers. In medium bowl, stir cornbread mix, sugar, butter, eggs and water until combined. Pour batter into square pan or up to tops of muffin cups. Bake in the middle of the oven 23 to 25 minutes for cornbread, or 15 to 20 minutes for muffins, or until a toothpick inserted near the center comes out clean.

NOTE: While butter is recommended for the best flavor, equivalent butter alternative or ⅓ cup oil can replace butter. Leftover cornbread can be reheated by wrapping in paper towels and reheating in microwave or wrapping in foil and reheating in 350° oven for about 10 minutes.

VARIATIONS (Variations can change the baking time):

Sugar Substitute: To make cornbread less sweet, reduce or omit sugar, or replace it with ¼ cup honey or agave syrup.

Butter substitute: To make dairy-free, replace butter with butter substitute or ⅓ cup oil.

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