



Sweet Old Fashioned Cornbread – Tall Batch

Make a double batch for nine giant pieces of cornbread that will make your whole crowd happy.

Ingredients

- 2 bags Pamela's Cornbread & Muffin Mix (12 oz. ea)
- 1 cup sugar
- 1 cup butter, melted
- 4 eggs, large
- 2 cups milk (or water)

Directions

Preheat oven to 375°.

Melt butter, allow to cool slightly. In a medium bowl, combine Cornbread & Muffin Mix with sugar, melted butter, eggs and milk. Pour into a greased 9 x 9-inch pan and bake in the middle of the oven 35 to 45 minutes, or until a toothpick comes out clean. Sides of cornbread will be pulling away from the pan.

Reheat cornbread in microwave by wrapping in paper towels, or wrap in foil to reheat in oven.

Chef's Note: Sugar can be reduced or deleted for a less sweet cornbread, or substitute honey or agave.

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