

Sweet Cornbread



2	tblsp.	honey or brown sugar	30	mL
1		egg	1	
1/4	cup	butter, melted	60	mL
1/2	cup	milk	125	mL
1/2	cup	water	125	mL
1/2	cup	sugar	125	mL
1	cup	cornmeal	250	mL
1	cup	ROGERS NO ADDITIVE OR ALL PURPOSE FLOUR	250	mL
1/2	tblsp.	baking powder	7	mL
1/2	tsp.	salt	2	mL

Preheat oven to 350°F. Grease and flour a 9 x 5" loaf pan or 8 x 8" cake pan.

Mix together honey, egg, butter, milk, water and sugar.

In separate bowl mix dry ingredients and add to wet mixture, blending until just mixed.

Pour into pan.

Bake until golden brown and toothpick comes out dry.

Serve warm and thickly sliced.

Yield: 8 slices



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