Sweet Southern Cornbread

Dad's Own Cookbook, by Bob Sloan

Ingredients:

- 1 1/4 stick butter
- 3 cups flour
- 2 cups corn meal
- 1 cup sugar
- 4 tbs baking powder
- 1 tsp salt
- 2 ²/₃ cup milk
- 2 large eggs



Preheat oven to 350° . Grease a $9\frac{1}{2}$ x $13\frac{1}{2}$ baking pan. Melt butter. Mix dry ingredients.

Mix the butter with the wet

ingredients, and then blend all. The batter will be moist but not runny. Bake til set in the center, about 12 minutes.



Sweet Southern Cornbread Hack



Cornbread mixed with Yellow cake mix~ no one has to know your secret But..... its the BEST cornbread you will ever eat!! This is what they do at Disneyland.