

Corn Bread

Make this corn bread recipe the classic way or jazz it up by adding chili powder, whole corn, or even blueberries to give a yummy twist to a basic recipe.

Makes: 12 servings

Ingredients

- 1 cup cornmeal
- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1 egg
- ¼ cup oil
- 1 cup milk

Directions



1. Heat oven to 425°F. Grease an 8- or 9-inch square pan.
2. Measure cornmeal, flour, sugar, and baking powder into a large mixing bowl. Stir to combine ingredients.
3. Crack egg into a small bowl and beat with a fork.
4. Add egg, oil, and milk to flour mixture. Mix until ingredients are well blended.
5. Pour batter into prepared pan.
6. Bake 20 to 25 minutes, until firm to touch or wooden pick inserted in the center comes out clean.

Notes

Create different flavors:

- **Buttermilk Corn Bread:** Substitute 1 cup buttermilk for milk. Use only 2 teaspoons baking powder and add $\frac{1}{4}$ teaspoon baking soda.
- **Whole Wheat Corn Bread:** Use $\frac{1}{2}$ cup all-purpose flour and $\frac{1}{2}$ cup whole wheat flour.
- **Corny Corn Bread:** Add 1 cup corn (fresh, frozen, or canned, well drained) with the milk.
- **Cheesy Corn Bread:** Add $\frac{1}{2}$ cup shredded cheddar cheese with the milk.
- **Chili Cheese Corn Bread:** Add $\frac{1}{2}$ teaspoon chili powder to the flour mixture. Drain one 4-ounce can chopped green chilies. Add chilies and $\frac{1}{4}$ cup shredded Monterey Jack cheese with the milk.
- **Blueberry Corn Bread:** Fold 1 cup blueberries (fresh, frozen, or canned, well drained) into the batter.
- **Corn Bread Muffins:** Pour batter into prepared muffin cups. Bake at 400°F for 20 minutes.

Recipe from: *Cooking Up Fun – Muffins & More*, Cornell University Cooperative Extension, Division of Nutritional Sciences, adapted by the USDA Food and Nutrition Administration.

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