



Creamy Corn Bread Recipe

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“ Prep Time - 15 minutes “
“ Overall Time - 40- 42 minutes “

Ingredients

2/3 cup (1 ½ sticks) unsalted butter, softened
1 cup granulated sugar
3 large eggs, room temperature
1 ⅔ cups (approximately 336ml) 2% milk
2 ⅓ cups all-purpose flour
1 cup fine to medium-grind cornmeal (yellow cornmeal recommended)
4 ½ teaspoons baking powder
1 teaspoon salt
1 ½ cups sweet corn, canned (drained) or thawed frozen

Equipment

Hand Mixer (if available)
Large Whisk
1 large & 2 medium Bowls
13 x 9 inch Baking Pan

***** Hand held or Stand Mixers (such as KitchenAid) *****

INGREDIENTS



Instructions

- * Cream butter and sugar - In a large bowl, cream together the softened butter and sugar using a hand mixer until light and fluffy (about 5-7 minutes).
- * Combine wet ingredients - In a separate bowl, whisk together the eggs and milk.
- * Combine dry ingredients - In another bowl, whisk together the flour, cornmeal, baking powder, and salt.
- * Combine wet and dry ingredients: Gradually add the dry ingredients to the creamed butter and sugar mixture, alternating with the wet ingredients mix, beginning and ending with the dry ingredients. Mix until just combined; do not over mix.
- * Add corn: Gently fold in the drained canned corn or thawed frozen corn.
- * Bake: Pour the batter into the prepared pan and bake for 22-27 minutes, or until a wooden skewer inserted into the center comes out clean. The edges will be golden brown, and slightly pulling away from the sides of the baking pan.
- * Cool and serve: Let the cornbread cool in the pan for a few minutes before cutting into squares and serve warm.

*** Preheat oven to 400°F (200°C) & Grease a 13 x 9 inch Baking Pan. ***

INSTRUCTIONS

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- ** Tips ****
- ** Using Softened Butter ensures even mixing and a smoother batter.
 - ** Room temperature Eggs and Milk help create a lighter texture.
 - ** Don't over mix the batter – over mixing will result in a tough cornbread.
 - ** The baking time may vary slightly depending on your oven, so start checking for doneness around the 22 minutes mark.
 - ** For a lighter cornbread flavor, omit the added corn.

- ** Storage ****
- ** Room temperature: Store leftover cornbread in an airtight container at room temperature for up to 3 days.
 - ** Refrigerator: Store in the refrigerator for up to 5 days.
 - ** Freezing: Wrap tightly in plastic wrap and then aluminum foil or place in a freezer-safe bag. Freeze for up to 3 months. Thaw overnight in the refrigerator or reheat from frozen in the microwave or oven.

Enjoy your homemade Cornbread!

This recipe yields a moist and creamy cornbread, perfect for all occasions.

***** Recipe Download available at Mibyrosa.com *****



TIPS & STORAGE