Creamy Corn Bread
Recipe

MIBYROSA.COM



Ingredients

2/3 cup (1 ½ sticks) unsalted butter, softened 1 cup granulated sugar 3 large eggs, room temperature 1 ²/₃ cups (approximately 336ml) 2% milk 1 cup fine to medium-grind cornmeal (yellow cornmeal recommended) 1½ 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

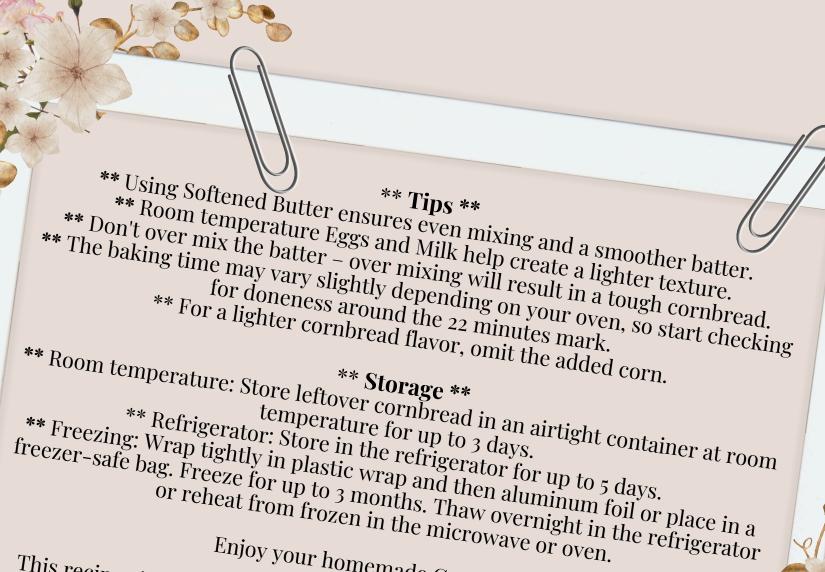
*** Hand held or Stand Mixers (such as KitchenAid) ***

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 a separate bowl, whisk together the flour, cornmeal,
- * 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 ;

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



Enjoy your homemade Cornbread!

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

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

TIPS & STORAGE