

Elle T's Harvest Cornbread

Ingredients

2 cups yellow cornmeal
½ cup all-purpose or gluten-free flour
½ teaspoon baking soda
1 teaspoon salt
1/3 cup oil
2 eggs, beaten
2 cups buttermilk

Preparation

Preheat oven to 400 degrees. Butter a 9-inch square baking pan.

Combine cornmeal, flour, baking soda and salt in a mixing bowl. Add oil, beaten eggs and buttermilk, and beat until smooth. Pour batter into the prepared pan and bake for 30-35 minutes.



www.kcculinary.com

