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# How to Make CornBread

Cornbread is both delicious and easy to make. Follow these simple directions to enjoy a slice of piping hot cornbread with your next meal!

## INGREDIENTS:

1 cup sifted, all-purpose flour  
¼ cup sugar  
3 teaspoons baking powder  
¾ teaspoons salt  
1 cup cornmeal  
2 eggs  
1 cup milk  
¼ cup melted butter

## WHAT TO DO:

Heat oven to 425°. Grease an 8-inch square baking pan or a 10-inch cast iron skillet. In a medium-sized bowl, sift together flour, sugar, baking powder and salt. Stir in corn meal. In a second, larger bowl, beat eggs with a fork just enough to blend the yolks and the whites. Stir the milk and the melted butter into the eggs. Add the dry ingredients and blend thoroughly just until smooth. Pour into the greased pan and bake for about 25 minutes.

1. List the dry ingredients.

2. List the wet ingredients.

3. What temperature does the oven need to be?

4. What should you bake this in?

5. Why does “grease” the pan mean?

