



# CORNBREAD

YIELDS: ONE 8x8 INCH PAN

This buttery quick bread is a classic! It goes well on its own with a drizzle of honey, or alongside a warm bowl of ancient grain soup, spicy chilli, or really any main dish. This is a staple in the comfort food category!



## *Ingredients*

- 1 cup Anita's Organic All Purpose flour
- 1 cup Anita's Organic Corn flour
- 1/3 cup granulated sugar
- 1 teaspoon salt
- 3 1/2 teaspoons baking powder
- 1/3 cup melted butter
- 1 large egg
- 1 cup milk

## *Instructions*

1. Grease an 8x8 baking pan.
2. Preheat the oven to 400 degrees.
3. In a medium mixing bowl, add the flour, cornflour, sugar, salt, and baking powder. Whisk to combine.
4. Make a well in the center of your dry ingredients and add your butter, milk, and egg. Stir just until the mixture comes together and there are only a few lumps remaining.
5. Pour the batter into the prepared pan, it may seem thick so be sure to smooth out the top and get it into the corner of the pans.
6. Bake for 20-25 minutes until the top is a deep golden brown and a toothpick inserted into the center comes out clean. Note that although cornbread has a crumbly texture it shouldn't fall apart and be dry so be sure to adjust your bake time if your oven runs on the hotter side.
7. Let cool slightly so you don't burn yourself but this bread is best served warm!

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