

Corn Bread

Disney's Wilderness Lodge
Whispering Canyon



Ingredients

- 1/2 pound Cornmeal
- 12 ounces Granulated Sugar
- 1/2 ounce Salt
- 1 ounce Baking Powder
- 1 pound All-Purpose Flour
- 1/4 cup Salad Oil
- 1 Whole Egg, beaten
- 1 Pint Milk

Directions

1. Place all dry ingredients in mixing bowl and mix slowly for one minute.
2. Blend milk, egg, and oil together.
3. Slowly add step 2 to dry ingredients, while on slow speed. Don't over mix, only mix to incorporate product.
4. Spray pan with a food release oil spray or line bottom of the pan with parchment paper.
5. Pour batter in pan and bake at 350°F for 15 to 20 minutes or until bread is firm and golden brown.

