











# Cornbread

Disney's Yacht Club Resort

## Ingredients

-  4 ounces eggs
-  4 ounces oil
-  4 ounces corn meal
-  10 ounces bread flour
-  6 3/4 ounces sugar
-  1 ounce powdered milk
-  1/4 ounce salt
-  to taste vanilla
-  8 ounces water
-  1.2 ounces baking powder

## Directions

1. Beat eggs
2. Add eggs to oil and water
3. Mix until well blended
4. For corn bread, bake at 350 degrees for 30 to 35 minutes or until golden brown.
5. For muffins, bake at 400 degrees for ten minutes and reduce heat to 350 degrees.
6. Continue to bake for another 15 minutes or until golden brown.

