

NONO CORN BREAD WITH NONO WHIPPED BUTTER

SERVES 6 TO 9

INGREDIENTS

- 1/2 cup Fine yellow cornmeal**
- 1 1/2 cup All purpose flour**
- 1/3 cup Granulated white sugar**
- 1 tbsp. Baking powder**
- 1/3 cup NONO SAUCE**
- 1/3 cup Canola oil**
- 3 tbsp. Melted unsalted butter**
- 2 Large eggs**
- 1 1/2 cup Whole milk, cold**

NONO WHIPPED SWEET BUTTER

- 1 1/2 Sticks unsalted butter, softened**
- 2 tbsp. NONO SAUCE**

RECIPE

- 1. Preheat oven to 350°F.**
- 2. In a large mixing bowl , combine cornmeal, flour, sugar, and baking powder.**
- 3. In a separate medium mixing bowl, whisk eggs, milk, NONO SAUCE, melted butter, and oil.**
- 4. In a steady stream, add egg/milk mixture to cornbread/flour mixture and stir or whisk until no lumps remain.**
- 5. Pour mixture into a greased 8x8 glass baking dish.**
- 6. Place baking dish on middle rack in oven and bake for 30- 40 minutes, or until a toothpick inserted comes out clean.**
- 7. Allow to cool slightly, and serve with NONO Whipped Sweet Butter (below).**
- 8. In a small bowl, use an electric hand mixer at high speed to whisk softened butter and NONO SAUCE until combined and mixture is fluffy.**

TIMINGS

Prep Time: 10 minutes
Cook Time: 40 minutes
Total Time: 50 minutes