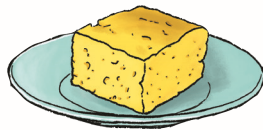


Family Fun Cornbread

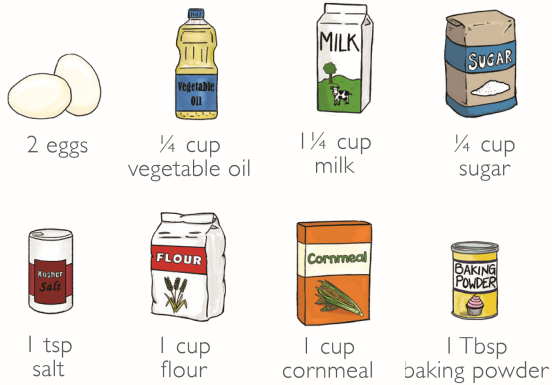
Create cornbread from scratch – simply measure, mix, and bake!

Overview:



Cornmeal is created by grinding dried corn into a fine powder. This process was invented by Native Americans thousands of years ago.

Ingredients:



Steps:

Before you begin: Wash your hands and set your oven to 400° F.



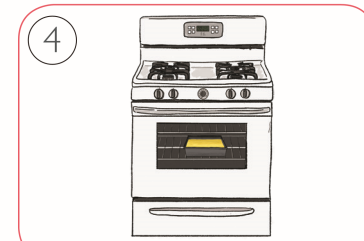
Crack eggs into large mixing bowl. Throw away shells and wash your hands.



Add vegetable oil, milk, sugar, and salt. Whisk well until combined.



Add flour, cornmeal, and baking powder. Stir until combined.



Pour batter into greased baking pan. Bake 25 minutes in oven preheated to 400° F.