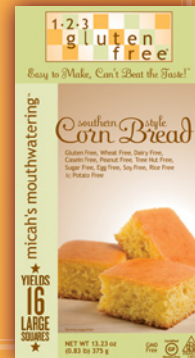


# pecan cornbread



1 package 1-2-3 Gluten Free® Micah's Mouthwatering Corn Bread Mix  
2 Tbsp. sugar  
 $\frac{3}{4}$  tsp. ground cumin  
 $\frac{1}{4}$  tsp. cayenne pepper  
1 cup milk  
 $\frac{1}{4}$  cup vegetable oil  
1 large egg, room temperature  
 $\frac{1}{2}$  large red bell pepper, chopped  
 $\frac{2}{3}$  cup chopped pecans

- ① Preheat oven to 400° F. Generously grease 9" square pan.
- ② Mix first four ingredients in bowl. In a separate bowl, mix together milk, oil and egg. Add wet ingredients to dry ingredients and mix well.
- ③ Add pepper and pecans and stir well.
- ④ Put mixture into prepared pan.
- ⑤ Bake approximately 30 minutes, until cornbread is golden on top and toothpick inserted in center comes out clean.
- ⑥ Serve warm.

