

Country Sampler Magazine

Sweet Corncake

Courtesy of Cheri & Bill Campbell of Bishop Hill Colony Bakery • www.bishophillcolonybakery.com



Ingredients:

1 cup cornmeal
 3 cups flour
 1 1/3 cups sugar
 2 Tbls. baking powder
 1 teaspoon salt
 2/3 cup vegetable oil
 4 large eggs, beaten
 2½ cups whole milk

Directions:

This sweet cornbread is great alone or with soup!

1. Preheat oven to 350°F.
2. In a medium bowl, stir together all dry ingredients. In another bowl, mix together oil, beaten eggs and milk.
3. Gently mix dry and wet ingredients together just until moistened.
4. Pour batter into a 13"x9" pan.
5. Bake 30 minutes. The bread is done when a knife inserted into the center comes out clean.