Golden Cornbread

Pillsbury Best One Dish Meals - February - 2011

Servings: 6

Preparation Time: 10 minutes Start to Finish Time: 35 minutes

2 eggs, slightly beaten
1 cup milk
1/4 cup vegetable oil
1 1/2 cups yellow cornmeal
1 cup all-purpose flour
1/4 cup sugar
2 1/4 teaspoons baking powder
3/4 teaspoon salt

Preheat oven to 450 degrees.

Grease an 8 or 9-inch square pan with shortening or cooking spray.

In a large bowl, mix the eggs, milk, vegetable oil, cornmeal, flour, sugar, baking powder and salt. Pour the mixture into the pan.

Bake for 20 to 25 minutes or until a toothpick inserted into the center comes out clean.

Cut into squares and serve warm, if desired.

Per Serving (excluding unknown items): 365 Calories; 13g Fat (31.8% calories from fat); 9g Protein; 53g Carbohydrate; 3g Dietary Fiber; 76mg Cholesterol; 494mg Sodium. Exchanges: 3 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1/2 Other Carbohydrates.