

DIY Cornbread Mix (Like Jiffy) by Lynn's Recipes



Lynn demonstrates how to make a cornbread mix, kind of like Jiffy, that you can mix ahead and store in your pantry. You can double, triple, etc. this recipe to make several mixes. Great for a quick bread to go with dinner, soup, etc.

Ingredients:

- $\frac{3}{4}$ cup all purpose flour
- $\frac{3}{4}$ cup yellow cornmeal
- $\frac{1}{4}$ cup powdered milk
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons baking powder
- $\frac{1}{4}$ cup sugar

Mix all of the above together and store in a Ziploc bag.

To make cornbread:

Preheat oven to 400°. Spray a muffin tin or 8x8" square baking pan with cooking spray and set aside.

Add to the above mix:

- 1 egg
- $\frac{3}{4}$ cup water
- 2 Tablespoons melted butter

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Pour the cornbread into your muffin tin or baking pan. For muffins, fill 2/3 full and bake approximately 15-20 minutes. Done when toothpick comes out clean.

For square pan, bake about 20-25 minutes. Done when toothpick comes out clean.

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