



Homemade Cornbread

To Make Homemade Cornbread

Ingredients:

- 1 container Homemade Cornbread Mix
- 1 egg
- 1 cup water
- 2 Tbsp. oil



Directions:

Preheat oven to 425°. Pour dry mix into a large bowl. In a second bowl, combine egg, water and oil. Add liquid ingredients to dry ingredients. Stir well. Pour into a greased baking pan and bake for 20 to 25 minutes until the top is golden brown. For best flavor, use this mix within nine months. Makes 10 servings. Each serving has 150 calories. 4g fat, 25g carbohydrate and 330mg sodium.



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