

# Sweet Moist Cornbread

From [Bakingbetter.com](http://Bakingbetter.com)

1 ½ cups all purpose flour  
¾ cup white granulated sugar  
½ cup plain yellow cornmeal (not cornmeal mix)  
1 tablespoon baking powder  
½ teaspoon salt  
1 ¼ cups milk  
2 eggs  
1/3 cup oil  
¼ cup melted butter (½ a stick)

Preheat oven to 350 degrees, and grease an 8x8" square baking pan

In a small bowl combine flour, sugar, cornmeal, baking powder, and salt. Mix well to combine with a wire whisk.

In a larger bowl, combine remaining ingredients and whisk well to combine.

Add the dry ingredients to the wet all at once and stir to combine with a spatula, don't over mix, a few small lumps are good.

Pour into prepared pan and bake in preheated oven for 30-35 minutes or until it tests done using a toothpick or a knife inserted near the center, if it comes out clean or with a few moist crumbs, it is done. Let cool, cut into squares.