

### Corn Bread *Serves 9*

- 1 1/2 cups all-purpose flour
- 1 cup yellow or white cornmeal
- 1/2 cup sugar
- 2 tbsp + 2 tsp skim milk powder + 1/2 cup water or 1/2 cup milk
- 1 tbsp baking powder
- 1 teaspoon salt
- 1 1/2 cups water
- 1/2 cup vegetable oil
- 1 egg, slightly beaten

1. Combine flour, cornmeal, sugar, non-dairy milk, baking powder, and salt in large bowl; stir well.
2. Stir in water, vegetable oil, and egg mixture, until just blended.
3. Pour into small deep rectangular pan. Bake for 20 to 25 minutes in preheated oven at 400°F. Serve warm.

**Tip:** As a variation try baking recipe in a greased muffin tray for individual mini cornbreads. This way it's pre-portioned and great for kids but also easy to freeze leftovers!