

QUICK CORN BREAD

(9 servings 40 min 10 min prep)

- 1 cup yellow cornmeal
- 1 cup baking mix (Bisquick)
- 3 teaspoons baking powder
- 2 eggs
- 1/3 cup honey
- 1 cup milk
- 4 tablespoons butter or margarine, melted and cooled

Heat oven to 400°F

Grease a 9 inch round pan or 8 inch square pan.

Stir dry ingredients together in a large bowl.

In another bowl, beat eggs and stir in milk, honey, and butter.

Pour wet mixture into the dry ingredients and stir just enough to moisten.

Turn batter into pan and bake for 25-30 minutes, or a pick inserted in the center comes out clean. Cut into 9 squares or wedges and serve warm.