

Corn Bread

1 1/2 cups cornmeal
1/2 cup all-purpose flour
1/4 cup olive oil
1 1/2 cups buttermilk
2 teaspoons baking powder
1 teaspoon sugar
1 teaspoon salt
1/2 teaspoon baking soda
2 eggs

Preheat your oven to 425°. Line a 9x9 baking pan (or 8x8 if you want your bread a bit thicker) with parchment paper or spray it with cooking spray.

Mix all the ingredients together and beat it with a spoon for about 1 minute to ensure that everything is incorporated well. Pour the corn bread batter into the pan and bake for approximately 25 minutes or until the top is golden brown. This recipe makes 12 good sized pieces (when cut like brownies) and is best served warm.

