

Cornbread



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1 package Yumee Yumee Dreamees mix
2/3 cup coarse ground cornmeal (polenta)
1/4 cup granulated sugar
1/2 teaspoon baking soda
2 eggs
1 cup sour cream
3 tablespoons canola oil

In a large bowl, combine Yumee Yumee Dreamees mix, cornmeal, sugar, and baking soda. Mix well. In a small bowl, combine eggs, sour cream, and canola oil. Mix well. Stir wet ingredients into dry mixture, and mix well. Pour batter into a greased 8-inch square baking dish.

Bake at 400 degrees for 20 to 22 minutes. Remove pan from oven, cut into 2 1/2 inch square sections. Serve warm.

Makes 9 pieces