

Olive Oil Cornbread

INGREDIENTS:

- 1 1/2 cup cornmeal
- 1/2 cup all-purpose flour
- 1/4 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 1/4 cup milka
- 2 tablespoons D'Olivo Butter Infused Olive Oil, plus more for pan
- 1 large egg
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DIRECTIONS:

Preheat oven to 375°F.

Use D'Olivo Butter Olive Oil to lightly grease an 8-inch square baking pan.

Whisk together dry ingredients in a large bowl. Whisk in the milk, D'Olivo Butter Olive Oil, and eggs until batter is smooth. Pour batter into an 8-inch square baking pan.

Bake for 30 - 35 minutes (or until an inserted toothpick comes out clean).

Allow cornbread to cool for 5 - 10 minutes before slicing and serving.

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