

SOUTHERN CORNBREAD

Submitted by David & Carolyn Daussin

10-inch Dutch Oven

350 degrees F

17 coals on top

8 coals on bottom

INGREDIENTS

- 2 cups self-rising corn meal mix
- 1 large egg
- 1-1/3 cups milk
- 1/4 cup vegetable oil
- 1 tablespoon sugar
- Nonstick cooking spray

DIRECTIONS

- Grease or line Dutch oven with parchment paper and preheat for approximately 10 minutes.
- Stir or whisk all dry ingredients together.
- Add eggs, milk, and vegetable oil. Stir or whisk until smooth.
- Transfer batter to Dutch oven. Bake for 45-50 minutes, or until a toothpick comes out clean.