

SPIFFY JIFFY CORNBREAD

SERVINGS: 12 PREPPING TIME: 5 MIN COOKING TIME: 25MIN

INGREDIENTS

- 2 8.5oz boxes Jiffy Corn Muffin Mix
- 2/3 cup milk or half and half
- 2 large eggs
- 1 cup sour cream
- 1/2 cup vegetable oil
- 2 tbsp sugar optional, include if you like a sweet cornbread

DIRECTIONS

- 1. Preheat oven to 400 degrees F. Prepare a 9x13 inch baking pan and spray with non-stick cooking spray.
- 2. In a large bowl, combine all ingredients and stir by hand until well combined, but do NOT overmix. Batter may be slightly lumpy.
- 3. Pour batter into pan and bake for approxiately 25 minutes, or until a toothpick inserteted into the center comes out clean.
- 4. Remove from oven and allow to cool slightly. Store any uneaten portions tightly covered.