 **Corny Cornbread**

Simply in Season cookbook

Serves 9

2 cups cornmeal

¼ cup brown sugar

1 tsp salt

1 tsp baking soda

3 eggs

2 cups milk, yogurt or a combination

2 cups corn

1 tsp hot or mild chili peppers (optional)

1. Preheat oven to 350
2. Grease a 2 ½ quart casserole, baking pan or cast iron frying pan
3. Combine cornmeal, brown sugar, salt and soda
4. Beat the eggs, mix in the milk and corn
5. Add the dry ingredients into the wet, gently stir until just combined
6. Pour into prepared pan, bake until set, about 40 minutes

 **Corny Cornbread**

Simply in Season cookbook

Serves 9

2 cups cornmeal

¼ cup brown sugar

1 tsp salt

1 tsp baking soda

3 eggs

2 cups milk, yogurt or a combination

2 cups corn

1. tsp hot or mild chili peppers (optional)
2. Preheat oven to 350
3. Grease a 2 ½ quart casserole, baking pan or cast iron frying pan
4. Combine cornmeal, brown sugar, salt and soda
5. Beat the eggs, mix in the milk and corn
6. Add the dry ingredients into the wet, gently stir until just combined
7. Pour into prepared pan, bake until set, about 40 minutes