

Disneyland's



Cornbread "Big Thunder Ranch"

This is a cornbread, which is more like a sweet corn cake. I hope that you will try making this also with muffin tins or some of the decorative cornbread mold which are on the market.

Yield: 16 servings

9x13-inch pan, lined with foil and sprayed with a non-stick spray

Preheat oven to 350°F

2-1/3 cups	all-purpose flour
1 cup	cake flour
1/4 tsp	sea salt
2-1/2 tsp	baking powder
1 cup + 1 tbsp	granulated sugar
1-3/4 cups	whole milk
3 large	eggs, slightly beaten
1/2 cup	canola oil
1/2 tbsp	pure vanilla extract
2/3 cup	corn meal, yellow

1. In a small bowl, combine the flours, salt, baking powder, and sugar. Set aside.
2. In a mixing bowl, combine 1 cup of the milk, eggs, oil and vanilla. Mix until well blended. Add dry ingredients. Mix for 2 minutes. Scrape sides of the bowl. Add the remainder of the milk and the cornmeal. Mix until well blended, about 2 minutes.
3. Pour batter into a 9X12 or 13-inch pan. Bake until golden brown, about 25-38 minutes.
4. Serve with honey butter