

Disneyland's Cornbread

"Big Thunder Ranch"

By George Geary

This is the cornbread recipe I created for the Big Thunder Ranch at Disneyland. Once we used decorative cornbread molds for the All-Star Baseball Game Dinner that was held in the parking lot and also Elizabeth Taylor's 60th birthday party.

Yield: 16 servings

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

Preheat oven to: 350°F

*Tip: Blend all of the ingredients as directed so your cornbread comes out perfectly. You can blend everything by hand without a problem.

2-1/3 cups	all-purpose flour
1 cup	cake flour
1 cup + 1 tbsp	granulated sugar
2-1/2 tsp	baking powder
1/4 tsp	sea salt
1-3/4 cups	whole milk (divided)
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, with a whisk, combine the flours, sugar, baking powder, and salt. Set aside.
2. In a mixing bowl, with a whisk, 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 prepared pan. Bake until golden brown, and a toothpick inserted comes out clean, about 25-38 minutes.
4. Serve with honey butter