



Blueberry Cornbread

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

Homemade cornbread with delicious blueberries in it An awesome combination You can use fresh or frozen blueberries

Ingredients

— - 1 cup cornmeal - 1 cup all-purpose flour - ½ cup white sugar - 1 tablespoon baking powder - 1 teaspoon salt - 2 eggs - ? cup milk - ½ cup vegetable oil - 2 cups blueberries

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Grease a 9-inch square baking dish. Whisk cornmeal
2. flour
3. sugar
4. baking powder
5. and salt together in a bowl. Beat eggs
6. milk
7. and oil together in a separate large bowl. Add cornmeal mixture to egg mixture; stir until just combined. Fold in blueberries; pour into the prepared baking dish. Bake in the preheated oven until a toothpick inserted into the center comes out clean
8. 25 to 30 minutes.