



## Georgia Cornbread Cake

Oscar · 28/09/2024



### Prep Time

10 mins

### Difficult

Medium

### Servings

50 mins

### Description

This Georgia cornbread cake made with brown sugar and pecans tastes just like blond brownies I had this at Mickeys Grill in Baker Florida

### Ingredients

- - 4 large eggs
- beaten - 1 cup vegetable oil - 1 cup white sugar - 1 cup brown sugar - 2 cups finely chopped pecans - 1 ½ cups self-rising flour - 1 teaspoon vanilla extract

### Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking dish. Beat eggs
2. oil
3. white sugar
4. and brown sugar together in a bowl until smooth. Stir in pecans
5. flour
6. and vanilla until incorporated. Pour batter into the prepared baking dish. Bake in the preheated oven until a toothpick inserted into the center comes out clean
7. 30 to 35 minutes. Remove from the oven and set on a wire rack to cool for 10 minutes. Turn cake out onto a platter and let cool completely.