



# Big Thunder Cornbread

This sweet, crumbly treat pairs perfectly with our Big Thunder Ribs to produce a mouthwatering meal the whole family can enjoy.

## ingredients

½ cup vegetable oil

1 cup sugar

2 eggs

2½ cups water, divided

2½ cups all-purpose flour

1 cup pastry flour

½ cup powdered milk

2 tablespoons baking powder

1 tablespoon salt

1 tablespoon vanilla

1 cup yellow cornmeal

## directions

Preheat oven to 400 degrees Fahrenheit.

Grease a 9x13-inch baking pan. Set aside.

In a large bowl blend together oil, sugar and eggs for 2 minutes.

Add 2 cups of the water and mix until blended with sugar mixture.

Add flours, powdered milk, baking powder, salt and vanilla. Mix 10 minutes at low speed.

Add remaining 1/2 cup water and cornmeal. Mix 5 minutes more.

Pour into prepared pan. Bake 40 to 50 minutes or until golden brown and tester comes out clean.

Serve with Honey Butter.