



Pan Fried Cornbread

Ingredients:

1 1/2 cup of cornmeal

3/4 cup of milk

2 tbsp of oil

Directions:

Heat oil in frying pan.

Gradually mix together cornmeal and milk, stir until mixture becomes a “pour” (thinner) consistency.

Spoon mixture into frying pan, making 3-4” pancakes. Let sizzle, then flip when the edges are cooked and center begins to bubble. Continue to let sizzle until cooked throughly.

Enjoy!

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