



BLUEBERRY CORNBREAD

Ingredients

- 1 cup cornmeal
- 1 cup flour
- 1/2 cup sugar
- 3 tsp baking soda
- 2/3 cup milk
- 1/2 cup vegetable oil
- 2 eggs

Instructions

1. Combine cornmeal, flour, sugar and baking soda
2. In a separate bowl, combine milk, vegetable oil and eggs
3. Mix wet and dry ingredients together
4. Fold in blueberries
5. Bake for 25 minutes at 400°F in 9-inch round pan
6. Serve warm with butter