

RESTAURANT	Hoop-Dee-Do Musical Review
LOCATION	Fort Wilderness
TIME	40 Minutes
SERVINGS	12

Cornbread

Ingredients

- 1 ³/₄ cup all-purpose flour
- ³/₄ cup cornmeal
- 1 ¹/₂ teaspoon salt
- 1 tablespoon baking powder
- 1 ¹/₄ cup sugar
- 1 cup milk
- 2 eggs
- ¹/₂ cup vegetable oil



**Great served with
Garden Grill's
Orange Blossom Honey Butter**

Instructions

1. Preheat oven to 375 degrees.
2. Spray a 9x13 baking pan with nonstick spray and set aside.
3. Combine flour, cornmeal, salt, baking powder, and sugar in a large bowl and set aside.
4. In another bowl combine milk, eggs, and oil.
5. Add the liquid mixture to the dry mixture.
6. Mix enough to just combine the wet and dry ingredients. Do not overmix.
7. Pour batter into prepared pan and spread it evenly to the edges of the pan.
8. Bake for 20-25 minutes until golden brown and a toothpick comes out clean.
9. Allow to cool for 10 minutes before removing from pan.

Notes _____

www.TheDisneyDish.com

©2020, The Donessa Group LLC. All rights reserved.

The Disney Dish and any other properties owned by The Donessa Group LLC are not affiliated with, authorized or endorsed by, or in any way officially connected with, The Walt Disney Company, Disney Enterprises, Inc., or any of their affiliates. All Disney artwork, copyrights, trademarks, service marks, and trade names are proprietary to Disney Enterprises, Inc. or its subsidiary, affiliated and related companies. For official Disney information, visit <http://www.disneyworld.com>

Sponsored by



www.DonnaTheVacationer.com