

## CORNBREAD

### **Ingredients:**

- 1 c. White Mountain Foods Bulgarian Yogurt
- ½ c. unbleached white flour
- ½ c. whole wheat flour
- ½ tsp. baking soda
- ½ tsp. salt
- 2 tsp. aluminum-free baking powder
- ½ c. honey
- ¾ c. yellow cornmeal
- ½ c. milk
- 1 egg, beaten or egg substitute

### **Directions:**

Preheat oven to 400°. Combine dry ingredients. Add milk, honey, egg, and yogurt and stir just until combined. Bake in greased 9" pan, or muffin tins for 15 - 20 minutes.