

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Maseca Cornbread



Ingredients:

- 1 cups milk
- 1 teaspoon white vinegar
- 1 cup masa harina (I used Maseca)
- 1 cup all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 2 eggs
- 2 tablespoons vegetable oil
- 4 tablespoons butter, divided

Directions:

Preheat oven to 350° F. In a small bowl or measuring cup, combine the milk and vinegar. Set aside for 5 minutes. In a mixing bowl combine the masa harina, flour, sugar, baking powder, salt, and baking soda. Stir in the milk, eggs, and vegetable oil until well combined; set aside. Melt 3 tablespoons of the butter in an oven-proof or cast-iron skillet over low heat. Remove from heat and pour in the batter. (Do NOT stir!) Bake at 350°F for 20 to 25 minutes or until light golden brown and toothpick inserted in center comes out clean. Remove from oven and spread remaining tablespoon of butter on top of cornbread. **Enjoy!**

<http://www.lacocinadeleslie.com/2014/02/maseca-cornbread.html>