


















JIFFY CORNBREAD (pg. 1)
Servings: 4-8

| STEPS | INGREDIENTS | PROCEDURES |
|--------------------------------|--|--|
| <p align="center">1</p> | <p> 1 Jiffy cake mix</p> <p> 1 Jiffy cornbread mix</p> <p> 3 eggs</p> <p> ½ cup water</p> <p> liquid measuring cup</p> <p> ⅓ cup milk</p> <p> hand mixer or</p> <p> wire whisk</p> <p> bowl</p> <p> rubber spatula</p> <p> timer</p> <p> 9x9 cake pan</p> | <p align="center">Preheat oven 350</p> <p align="center"></p> <p align="center">Spray cake pan with cooking spray</p> <p align="center"></p> <p align="center">Mix with mixer, cake mix, cornbread mix, eggs, water and milk in a large bowl.</p> <p align="center"></p> <p align="center">Pour cake batter into cake pan</p> <p align="center"></p> <p align="center">Bake in oven for 30 minutes</p> <p align="center"></p> |