

# Corn Bread

6 servings

2 tbsp.	Butter (unsalted)
1 ¾ c	Yellow cornmeal
¼ c	Whole wheat flour
¼ c	Powdered milk
1 ½ c	Milk

3 tbsp.	Baking powder
1 tsp.	Sea salt
1	egg
1 tbsp.	Honey

## Preparation:

Butter Dutch oven

Combine cornmeal, flour, powdered milk, baking powder, and salt

Add egg, honey, butter, milk, and stir until moist

Pour batter into DO

Bake 425° for 20-25 minutes\*

			Oven Temperature					
			325°	350°	375°	400°	425°	450°
Oven Size	8"	Total Briquettes Top / Bottom	15 10/5	16 11/5	17 11/6	18 12/6	19 13/6	20 14/6
	10"	Total Briquettes Top / Bottom	19 13/6	21 14/7	23 16/7	25 17/8	27 18/9	29 19/10
	12"	Total Briquettes Top / Bottom	23 16/7	25 17/8	27 18/9	29 19/10	31 21/10	33 22/11
	14"	Total Briquettes Top / Bottom	30 20/10	32 21/11	34 22/12	36 24/12	38 25/13	40 26/14
	16"	Total Briquettes Top / Bottom	37 25/12	39 26/13	41 27/14	43 28/15	45 29/16	47 30/17