



# MARGAUX'S SWEET CORN- BREAD

## Ingredients

*1 cup flour*

*1 cup yellow cornmeal*

*¾ cup sugar*

*3 ½ tsp salt*

*1 cup milk*

*1/3 cup vegetable oil*

*3 TBS sour cream*

*3 TBS applesauce*

*1 egg*



## Instructions

*Preheat oven to 400 degrees*

*Lightly grease a 10 inch cast iron skillet or baking dish*

*Combine dry ingredients in a large mixing bowl.*

*Whisk milk, oil, sour cream, applesauce, and egg in a separate bowl until well combined.*

*Add to flour mixture and stir until just combined. Do not over mix.*

*Pour into a dish and bake 20-25 minutes.*