

# *LuMin's Favorite Cornbread*

**YEILD:** 8 servings

## **INGREDIENTS:**

- 1 cup cornmeal
- 1 cup all-purpose flour
- 2/3 cup white sugar
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup sour cream
- 1/2 cup butter, melted
- 2 eggs

## **INSTRUCTIONS:**

- Preheat oven to 375 degrees F. Line a 9x13-inch baking dish with parchment paper.
- Mix cornmeal, flour, sugar, salt, and baking soda together in a large bowl. Add sour cream, butter, and eggs; stir until fully incorporated. Pour batter into the prepared baking dish.
- Bake in the preheated oven until a tooth pick inserted in the center of the cornbread comes out clean, 30 to 35 minutes.

## **NOTES:**

If you don't have parchment paper, you should grease the pan.