



Skillet Cornbread

Ingredients:

- Ultra Moist® Scoop and Bake Corn Batter
- Vegetable Oil

Instructions:

- Preheat oven to 375°F. Gather a cast iron pan (use a No. 8 or No. 10 skillet).
- Pour 1/4 cup of vegetable oil into pan and place in the oven for 5 minutes.
- Remove skillet from oven and scoop 1 # 6 scoop (white handle) into hot skillet and spread evenly.
- Bake for approximately 12 to 14 minutes or until internal temperature reaches 205°F or is golden brown.
- Remove skillet from oven. Let cool and serve.

Variations:

- Add shredded cheddar cheese and fresh cut jalapenos
- Add fresh cut peppers, whole kernel corn, and chopped onion
- Corn baked with corned beef hash
- Add diced peppers, onions, and tomatoes