

Cornbread – Paul Montagna “you gonna eat your cornbread?”

Oven temp pre-heat 350*

Take:

2 cups of Bisquick

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ tsp baking soda

$\frac{1}{2}$ cup cornmeal

Mix well

Add 2 eggs

1 cup milk

Mix well.

Melt $\frac{3}{4}$ cup butter in a 9/13 pan – do not cook, just melt it. Swirl it all over to grease pan then pour melted butter into batter. Mix well and pour back into pan. Bake 25-30 minutes or until golden. I usually spread some butter all over the top when I take it out of the oven just to add some more southern goodness to it. Paul can eat half the pan, it's that good!

My son Paul loves this cornbread so much, it's what his Groom's cake was made of for his wedding reception. It was round and iced with butter to look like a basketball.