

# Orange Cornbread/ Quick Bread

<https://moneysmartfamily.com/money-saving-tips/bread-recipes-family-favorites/#cornbread>



If you love cornbread and you love oranges, you're going to love this variation that Annette invented. It's easy, delicious and has a surprising taste.

## Ingredients:

- 1 cup Cornmeal
- 1 cup Flour
- ¼ cup Sugar
- 1Tbs Baking Powder
- 1 tsp Salt
- 1/3 cup Oil
- 1 Egg
- 1 cup Orange Juice
- 1 Tbs Orange Peel or 1 tsp orange extract

## Directions:

Preheat oven to 400 degrees. Mix ingredients in the following order in your mixer.

Egg, Oil, Orange Peel, Sugar, Flour, Salt, Baking Powder, Cornmeal, Orange Juice

Pour into greased muffin tins or 8×8 pan. Bake in an oven for 25 minutes. The recipe can be doubled or tripled.

Servings: 12 muffins.