

CHEF SARA HAUMAN | Mineral Springs Ranch

CORNBREAD

MSR Meal Kit

Contents of your kit:

Dry mix which includes
flour, cornmeal, sugar, salt,
baking powder, baking soda

Wet mix which includes grapeseed
oil, yogurt and eggs

Optional and *Required
add-on ingredients:

*Olive oil or butter for greasing pan
Salt & butter to garnish

Defrost wet ingredients in the refrigerator overnight. In a mixing bowl, whisk together wet and dry ingredients until there are no lumps. Grease a medium sized cast iron skillet or baking pan of a similar size. Place the batter in the greased pan and bake in a 350 F oven for 25-30 minutes or until the middle of the cornbread bounces back when you lightly touch it. Enjoy warm with butter and sea salt.