

## Dutch Oven Corn Bread

Serves: 8-12

### Ingredients

- 1 cup Butter, melted
- 4 Eggs, beaten
- 3 cups Milk
- 2 cups Sugar
- 2 cups Cornmeal
- 3 cups All-Purpose Flour
- 1 tsp. Baking Powder
- 1 tsp. Salt

### Directions

In a large bowl, mix together butter, eggs, and milk. In a separate bowl sift together sugar, cornmeal, flour, baking powder, and salt.

Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon cornbread mixture into a lightly greased 12" Dutch oven and spread evenly.

Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45 minutes or until cornbread turns golden brown.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 10 minutes.

Serve warm with honey butter.