Pumpkin Cornbread

Ingredients:

- 3/4 cup sugar
- 1/2 cup vegetable or canola oil
- 2 eggs
- 2 cups buttermilk, or plain yogurt
- 1 1/2 cups canned pumpkin
- 2 cups flour
- 2 cups cornmeal
- 2 teaspoons baking soda
- 2 teaspoons baking powder

Directions:

1. In a large bowl, combine wet ingredients.
2. In a separate bowl, combine dry ingredients.
3. Add dry mixture to wet and stir until combined. Do not over mix. Spoon batter into a 9”x13” pan that has been sprayed with a vegetable oil cooking spray.
4. Bake for 40-50 minutes in a preheated 350 degree oven until top is lightly browned and firm in the middle.

Yields about 24 servings.

Source: Recipe from Broome County CCE