



PUMPKIN CORNBREAD

Ingredients

Cooking Spray, for pan
1 Cup Yellow Cornmeal
1 Cup All-Purpose Flour
1 Tablespoon Baking Powder
1 Teaspoon Ground Cinnamon
¼ Teaspoon Ground Nutmeg
½ Teaspoon Baking Soda
¾ Teaspoon Salt
1 Cup Pumpkin Puree
½ Cup Sour Cream
⅓ Cup Brown Sugar
¼ Cup Melted Butter
2 Eggs



Directions

1. Preheat oven to 400° and grease a 9” square baking dish with cooking spray. In a large bowl, whisk together cornmeal, flour, baking powder, cinnamon, nutmeg, baking soda and salt.
2. In a separate medium bowl, whisk together pumpkin puree, sour cream, brown sugar, and melted butter until smooth. Add eggs one at a time, beating well between each addition. Pour over the dry ingredients and stir until just combined.
3. Spread batter in prepared baking dish and bake until a toothpick inserted into the center comes out clean, about 20 minutes. Let cool before slicing into 16 squares.

Crediting

Provides a Grain/Bread at Breakfast, Lunch/Supper or Snack.
Toddler/Preschool: ½ Square | School Age: 1 Square