

YIELD: 16 PIECES

# What Can I Do To Make Jiffy Cornbread More Moist?

Jiffy Corn Muffin Mix is a wonderful treat. Cornbread is a delicious side at any meal. If you're from the South, it's on the table at most meals. It's that good. But, I've made it plenty of times when it turns out dry and crumbly. There's nothing worse than spending time baking cornbread only to have it turn out dry. This recipe solves that. You'll have the most moist Jiffy Cornbread around.



## PREP TIME

5 minutes

## COOK TIME

30 minutes

## TOTAL TIME

35 minutes

## Ingredients

- 2 - 8.5 oz. boxes Jiffy Corn Muffin Mix
- 2 eggs
- 2/3 cup milk
- 1 cup sour cream
- 1/2 cup vegetable oil
- 2 Tbsp. sugar (optional)

## Instructions

**Preheat oven to 400-degrees.**

1. Add the Jiffy Corn Muffin Mixes to a large bowl.
2. Add the eggs, milk, sour cream, vegetable oil, and sugar.
3. Mix all of the ingredients together.
4. Pour into a greased 9" x 9" casserole dish.
5. Bake for 25-30 minutes, or until cake tester comes out clean.