

# Roasted Red Pepper Cornbread

## Ingredients:

1 C. Flour  
3/4 C. Sugar  
1/2 Tsp. Salt  
2 Tbsp. Baking Powder  
3/4 Lb. Cornmeal  
3 Eggs  
1 C. Milk  
8 Oz. Melted Butter  
2/3 C. Roasted Red Bell Peppers

## Procedure:

Mix dry ingredients together. Add eggs, milk, butter, and red bell peppers. Mix completely. Pour into a 9x9 baking dish or cake pan. Bake at 350° for 15-20 minutes. Check after 10 minutes and rotate the pan. Insert a toothpick in the middle. When it comes out clean, the cornbread is done. Let cool before cutting.