

Avocado Cornbread

Printed from Avocado Recipes at <http://www.avocadorecipes.net/>

Avocados in cornbread? You bet—once you try it, you'll never go back to the old recipes.

Ingredients:

1 cup all-purpose flour
½ cup cornmeal
1/3 cup sugar
2 teaspoons baking powder
½ teaspoon salt
2 eggs, lightly beaten
¼ cup whole milk
1 large ripe avocado, peeled, pitted, mashed

Directions:

- 1) Preheat oven to 350°F. Lightly grease a 12-muffin tray.
- 2) Sift together flour, cornmeal, sugar, baking powder, and salt in a large bowl. Whisk in eggs and milk until smooth. Add avocado and mix until just smooth.
- 3) Pour mixture into prepared muffin tray. Bake until tops turn golden, about 25 minutes. Cool 10 minutes in tray; remove to wire rack to cool completely.