

Blueberry Cornbread

Source: allrecipes.com

Serves: 6

Ingredients:

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1/2 cup white sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 eggs
- 2/3 cup milk
- 1/2 cup vegetable oil
- 2 cups blueberries

Directions:

1. Preheat oven to 400 degrees F (200 degrees C). Grease a 9-inch square baking dish.
2. Mix cornmeal, flour, sugar, baking powder, and salt in a bowl. Beat eggs, milk, and oil together in a separate large bowl. Add cornmeal mixture to the egg mixture; mix until just combined. Fold blueberries into the batter; pour into the prepared baking dish.
3. Bake in the preheated oven until a toothpick inserted into the center comes out clean, 25 to 30 minutes.