



Squash Cornbread

*Courtesy of
HK Farms
Cobbtown, Georgia*

Ingredients

2 small squash
1/4 cup milk
1 egg
1 box Jiffy Corn Muffin Mix
1/4 cup shredded cheddar or Colby Jack cheese
Olive oil or butter, for greasing the pan

Instructions

- 1 Preheat the oven to 375 F.
- 2 Dice the squash into small cubes.
- 3 In a medium bowl, thoroughly mix the milk, Jiffy Corn Muffin Mix and egg.
- 4 Add the squash and cheese to the mixture and stir thoroughly.
- 5 Grease a baking pan from corner to corner with olive oil or butter. Place the greased pan in the
- 6 oven to heat before adding the batter.
- 7 Once the pan is hot, carefully pour the batter into the baking pan.
- 8 Bake for 20-30 minutes, watching closely as the top browns.
- 9 Remove from the oven and let cool and set for about 10 minutes.
- 10 Cut into squares and enjoy!