

COUNTRY CORNBREAD

2 cups flour
2 cups cornmeal
½ cup sugar
1 tsp. baking soda
1 tsp. salt
2 eggs
2 cups reduced-fat plain yogurt
½ cup canola oil

In a large bowl, combine the flour, cornmeal, sugar, baking soda and salt. Whisk together the eggs, yogurt, and oil. Stir into the dry ingredients just until combined.

Transfer to a 9 x 13 baking pan coated with nonstick cooking spray. Bake at 375° for 20-25 minutes or until top is lightly browned and a toothpick inserted near the center comes out clean. Serve warm.