

# Mary's Docks-In Cornbread

Makes 4 large trays

Oven to 425F

## Mix dry ingredients

All-purpose flour	8 cups	
Cornmeal	6 cups	(1 bag)
Sugar	24 tablespoons	(1 ½ cups)
Baking Powder	8 tablespoons	(½ cup)
Salt	4 teaspoons	(1 tablespoon+1 teaspoon!)

If you want to use less salt 2 level teaspoons works ok

## Combine wet ingredients

Milk	5 1/3 cups	(1 bag or 1 1/3 litres)
Eggs	8	
Butter (melted)	32 tablespoons	(2 cups / 1 pack)

## Mix wet and dry ingredients together

Divide between greased trays

Move trays in oven after 10/15 minutes to avoid scorching .

Total baking time 20/30 min.

Cornbread is ready when a toothpick comes out clean.