



Nora Mill Granary
7107 South Main Street
Helen, GA 30545

706-878-2375
noramill.com

Buttermilk Cornbread/Stix/Muffins

- 1 egg (beaten well)
- 1 Cup buttermilk (or milk)
- 2 T. vegetable oil
- 1 1/2 Cups Nora Mill Buttermilk Mix

Blend first three ingredients in a medium bowl. Add Nora Mill Buttermilk Mix and stir until all lumps are gone. Pour into a well greased medium iron skillet, muffin tins or cornstick pan. Bake at 450° F for 20 - 25 minutes or until golden brown.



INGREDIENTS: Stone-ground cornmeal, unbleached white flour, dry buttermilk, monocalcium phosphate, sodium bicarbonate, sugar and salt.

To maintain the flavor and nutritive qualities of whole grains, they should be kept in airtight containers in the refrigerator or freezer.





Nora Mill Granary
7107 South Main Street
Helen, GA 30545

706-878-2375
noramill.com

Nora Mill Buttermilk Cornbread, Stix & Muffin Mix



Buttermilk Cornbread, Stix & Muffin Mix

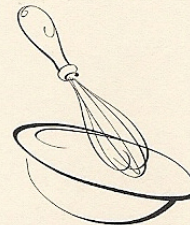
7107 South Main Street
Helen, Georgia 30545
706-878-2375

Write us at Info@NoraMill.com
Shop online @ www.noramill.com

Buttermilk Cornbread/Stix/Muffins

- 1 egg (beaten well)
- 1 Cup buttermilk (or milk)
- 2 T. vegetable oil
- 1 1/2 Cups Nora Mill Buttermilk Mix

Blend first three ingredients in a medium bowl. Add Nora Mill Buttermilk Mix and stir until all lumps are gone. Pour into a well greased medium iron skillet, muffin tins or cornstick pan. Bake at 450° F for 20 - 25 minutes or until golden brown.



INGREDIENTS: Stone-ground cornmeal, unbleached white flour, dry buttermilk, monocalcium phosphate, sodium bicarbonate, sugar and salt.

To maintain the flavor and nutritive qualities of whole grains, they should be kept in airtight containers in the refrigerator or freezer.

