Summer is upon us and that means grilling season. Check out this delicious cornbread recipe for your next cookout!

Ingredients:

1/2 cup whole wheat flour
1/2 cup all-purpose flour
1/4 cup cornmeal
1 teaspoon soda
1/2 teaspoon salt
1 tablespoon buttermilk powder
1 tablespoon sugar

Add:
2 tablespoons molasses or honey
2 tablespoons oil
3/4 cup warm water

Instructions:
Whisk together dry ingredients.
Mix together wet ingredients and pour into dry mix.

Stir lightly until just moistened and scrape into greased pie plate. Bake in 400 degree oven for 18-20 minutes or until done.

This recipe was contributed by Suzanne Prevedel, family and consumer sciences educator for USU Extension in Duchesne County.