

PUMPKIN SPICE CORNBREAD MINI CAKES by Lodge

Pumpkin Spice

1 tsp cinnamon
1 tsp ground ginger
1 tsp nutmeg
1/4 tsp ground cloves

Topping

4 tsp brown sugar
1 tsp pumpkin spice
1/4 tsp salt
2 tbsp butter, melted

Cornbread Mini Cakes

2 c. Martha White self-rising Cornmeal
2 tsp pumpkin spice
2 tbsp sugar
2 eggs
2 c whole milk
1/2 c pumpkin puree
1/4 c honey

Preheat oven to 425°. While oven is preheating, spray Mini Cake Pan with vegetable oil and place in the oven to preheat. Whisk together cornmeal, two teaspoons of pumpkin spice, and sugar. In a separate bowl, whisk together eggs, milk, pumpkin puree and honey. Add the egg mixture to the cornmeal and combine. Remove the pan from the oven and carefully fill each mold 3/4 of the way with batter. Bake for 15 minutes or until golden brown and edges are crispy.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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