

Apple Cornbread

1-8 ounce buttermilk cornbread mix
2 large eggs, beaten
1 stick butter, melted
½ cup milk
2 tablespoons sugar
½ teaspoon cinnamon
¼ teaspoon nutmeg
1 lemon, zest and juice
2 Granny Smith apples, peeled, cored and cut into 1/8 inch slices

Pre-heat oven to 375 degrees. In a large mixing bowl, place cornbread mix. Working with a whisk, slowly blend in remaining ingredients except apples. Do not over blend. Lumps are ok. Stop blending when mixture is fairly smooth. Coat inside of 5x9x2-inch loaf pan with non-stick spray. Pour one fourth of batter in pan, then cover batter with one fourth of apple slices in a thin layer. Repeat this step three more times ending with a top layer of apples. Place loaf pan in oven and bake for 45 minutes. Remove from oven and let cool 20 minutes. Turn loaf out of pan and serve in slices... serves 6-8.