

Cornbread Cake

1.5 cups of self-rising flour
1 cup white sugar
1 cup brown sugar
4 eggs
1 tsp vanilla
1 cup canola oil
1 cup chopped pecans

Preheat oven to 350 degrees. Spray a 9x13 pan with “Baker’s Joy” or equivalent spray (cooking spray/flour mix). Add all ingredients together in a large bowl and mix together with a hand-mixer until well combined. Spread into the pan.

Bake for approximately 30-35 minutes or until a toothpick inserted into the center of the cake comes out clean.

Enjoy!

Host Ashley McDonald’s tip: Serve warm with vanilla ice cream, a drizzle of caramel, and crispy crumbled bacon. YES...BACON!!! Yum Yum!