



Tippinâ€™s Copycat Corn Bread Recipe

Description

default watermark



There used to be a Tippinâ€™s restaurant in the Kansas City area which was one of my favorite places to eat. What I remember most about their restaurant is the soups and corn bread. Their corn bread was sweet and moist and came with a big dollop of honey butter. Several years ago my friend Anne gave me a Tippinâ€™s corn bread recipe that she got from her mother-in-law and I have been making it ever since. The corn bread tastes just like I remember.

My portion size pictured is less than half of what the Tippinâ€™s portion was, but itâ€™s just as delicious. This recipe is made in an 8 X 8 pan so the pieces are a little smaller. If youâ€™ve never made honey butter itâ€™s one of the easiest things to make. Simply mix a stick or two of softened butter in a mixer with several tablespoons of honey, to taste. Your family will think youâ€™ve gone gourmet on them.

Tippins Copycat Corn Bread Recipe

Author: Dawn Pasco

Ingredients

- 1 (9 oz.) box of Jiffy corn bread mix
- 1 (9 oz.) box of Jiffy yellow cake mix
- 1/3 cup milk
- 1/2 cup water
- 2 eggs
- 1/4 cup oil (canola or vegetable)

Instructions

1. Mix together all ingredients.
2. Pour into an 8 X 8 greased pan.
3. Bake 5 minutes at 400 degrees then 20-35 minutes on 350 degrees.
4. Oven times may vary. Check for doneness by inserting a toothpick in the middle. If it comes out clean itâ€™s done.

I love serving this corn bread with chili.



I shared my friend Cindy's chili recipe [here](#).



This is my husband's favorite [white chicken chili](#).

Linking to: [Foodie Fridays](#), [Treasure Box Tuesday](#), [Hit Me With Your Best Shot](#)

Date Created

2014/10/24

Author

queenie

default watermark