

Little Bay Baking Company

Toaster Corn Pastries

1 bag **Little Bay Baking Corn Bread & Muffin Mix**

1 stick margarine, melted

½ cup sugar

1 cup rice milk

2 large eggs

1 tsp vanilla

Preheat oven to 350 degrees. Spray a 10" x 15" cookie sheet with ½ inch sides with cooking spray. In a medium bowl, stir together melted margarine, sugar, milk, vanilla and eggs. Add the bag of corn bread mix and stir just until moistened. Spoon batter into prepared pan and bake for 25 minutes. Cool and cut into 24 squares. Wrap in plastic and store in refrigerator or freezer. Toast before serving. Top with butter, honey, jam or maple syrup.

Makes 24 toaster corn pastries.