Strawberry Banana Cornbread

Ingredients

- 2 boxes Jiffy (or similar) cornbread mix
- 2 ripe bananas
- 16 oz. strawberries, rinsed and chopped
- ⅔ cup milk
- ¼ cup sugar
- 2 Tbsp. cornstarch

Directions

1. Preheat your oven to 400°F. Line the bottom of a 9" cake pan with a square of parchment paper or grease.
2. In a large bowl, mash the bananas with a fork or potato masher until they reach your desired smoothness. Stir in 4 ounces of the strawberries and the milk. Stir in the cornbread mix until just combined.
3. Let the batter sit for 3-4 minutes, then pour it into the cake pan, shaking to distribute.
4. Bake the cornbread for 20-25 minutes, until the top is golden brown and a toothpick inserted into various spots comes out clean. The top should spring back when pressed.
5. Let cool for 5 minutes, then run a knife around the edge of the pan. Place a large plate on top of the cake pan, then quickly invert the cornbread onto the plate. Remove the pan and carefully peel off the parchment paper. Place a serving dish on top of the cornbread and invert it onto the dish, removing the first plate. Allow to cool, then slice into wedges and serve with strawberry sauce (next step).
6. While the cornbread is cooling, stir together the sugar and cornstarch in a small bowl. Heat the remaining strawberries in a medium saucepan over low heat until they release approximately enough juice to cover themselves. Add the sugar mixture to the strawberries and increase the heat to medium. Continue to cook the strawberries, stirring frequently, until the sauce thickens.