

CORNBREAD

Sweet corn bread

INGREDIENTS

1/2 C butter
1 C cornmeal
1/2 C flour
1 1/2 tsp baking powder
1/2 tsp salt
1 1/2 C milk
3 eggs
1/4 C sugar

DIRECTIONS

1. Preheat oven to 375.
2. Melt butter in a cast iron skillet as the oven preheats.
3. Mix cornmeal, flour, baking powder, sugar, and salt together in a bowl.
4. Add milk, eggs, and butter.
5. Mix well and pour into preheated skillet.
6. Bake for 30 minutes or until done.

NOTES

You can substitute buttermilk for milk. It's good with a handful of corn kernels thrown in. I also leave out the sugar sometimes and put in cheddar cheese and diced jalapenos.