

SOUTHERN CORN BREAD

Ingredients:

- 2 eggs
- 1 cup milk
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter, melted and cooled
- 1 cup yellow corn meal
- 1 cup flour
- 2 tablespoon sugar
- 1 teaspoon salt
- 3 teaspoons baking powder



Instructions:

1. Preheat oven to 400 degrees. Grease 8" or 9" square pan.
2. Beat eggs in a large bowl, then add milk and butter and mix thoroughly.
3. Mix dry ingredients in a separate bowl.
4. Add dry ingredients to egg mixture. Stir well until batter is moist.
5. Pour into greased 8" or 9" square pan.

Note: If preferred muffin tins or corn stick pans can be used.

6. Bake in preheated oven for 20-25 minutes.

Note: shorten baking time if using muffin tins or corn stick pans.

This recipe allows me to adjust the sugar and keep the sweetness at a minimum when I am using cornbread for savory dishes such as cornbread stuffing. I also find this recipe as easy as using a cornbread mix without the added expense or the likelihood of added preservatives.

* The picture above shows this recipe baked in a scone pan to serve as an accompaniment with soup.