



Noreen's Kitchen

Colonial Style

Virginia Spoon Bread

Ingredients

1 1/2 cups water	1 tablespoon sugar
2 cups buttermilk	2 tablespoons butter
1 1/2 cups corn meal	5 eggs
1 teaspoon salt	1 tablespoon baking powder

Step by Step Instructions

Pre-heat oven to 350 degrees.

Grease a large, shallow baking dish.

Combine water and milk and heat to simmer.

Add corn meal, salt, sugar, and butter, and stir over medium heat until the mixture is thickened, about 5 minutes. Remove from heat.

Beat eggs with baking powder until very light and fluffy, then add to corn meal mixture. Mix well.

Pour into prepared dish and bake at 350 degrees for 45 to 50 minutes. Serve hot.

Enjoy!