

Bread

Northern Cornbread

SERVES: 8

PREP TIME: 10 minutes

COOK TIME: 30 minutes

INGREDIENTS

1 ¼ c. flour

¾ tsp. salt

¾ c. cornmeal

1 ¼ c. milk

2 tsp. baking powder

¼ c. shortening

1/3 c. sugar

1 egg

DIRECTIONS

1. Preheat oven to 400 degrees.
 2. Combine dry ingredients in a medium-sized mixing bowl.
 3. Add the milk, shortening, and egg to the dry ingredients.
 4. Mix until combined
 5. Pour into a greased 8-by-8 pan.
 6. Bake for 20 to 25 minutes.
 7. Enjoy with butter, syrup, or honey!
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NOTES

Follow steps 1 through 4. While making the batter, place a cast iron skillet with a table of butter in the oven. When the butter is melted, place the batter in the skillet. Bake for 20 to 25 minutes.

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