

Bread/Cornbread

- A: 1 1/2C yellow cornmeal
1T sugar
1t baking powder
1t baking soda
1t salt
- B: 1C milk
1/4C yogurt
1 egg
- C: 6T butter
- D: 1/4C chiles, chopped (optional)
- E: 5-6 leaves cabbage (optional)
1. Combine (A) in bowl and whisk to combine.
 2. Whisk (B) in small bowl, and add to (A). Cover and let rest for 60 minutes. Preheat oven to 475F.
 3. Melt (C) in iron skillet. Add to bowl, whisking as added. Leave a bit of butter in the pan and keep it hot.
 4. Optionally, add (D) and stir in.
 5. Optionally, pat (E) dry and roll flat, line skillet with



From the kitchen of David and Jennifer Deaven

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- half, cover with batter, and cover with remaining.
Otherwise just pour batter into skillet.
6. Bake 475F for 22 minutes, until golden brown.
Servings: 8

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