

## Bread/Cornbread

A: 1 1/2C yellow cornmeal

1/2C flour

1/3C sugar

1/4C canola oil

4T butter, melted

1C milk (scant)

2t baking powder

1/2t baking soda

1t salt

2 eggs

1/4C chiles, chopped (optional)

1. Preheat oven to 450F and grease a 9" iron skillet.
2. Mix (A), beat 30 seconds only, pour into pan.
3. Bake 450F for 25 minutes, until golden brown.

Servings: 8

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*From the kitchen of David and Jennifer Deaven*