

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