

Corn Bread - Marjorie Dusseault & Mel Hyland

1 cup all purpose flour
1 cup yellow cornmeal
1/4 cup sugar
4 teaspoons baking powder
3/4teaspoon salt
2 eggs
1 cup milk
1/4 cup cooking oil or shortening melted.

Stir together flour, cornmeal, sugar, baking powder, and salt. Add eggs, milk and oil or melted shortening. Beat just till smooth (do not over beat). Turn into greased 9x9x2-in baking pan. Bake in 425 degree oven for 12 to 15 minutes.

