



Corn Bread

1 3/4 cups all-purpose flour
3/4 cup cornmeal
3/4 cup sugar
1 1/4 Tbsp. baking powder
1/4 tsp. salt
1 3/4 cups milk
2 eggs, beaten
1/2 cup butter, melted

In medium bowl, combine flour, cornmeal, sugar, baking powder and salt. Add milk, egg and butter; stir until dry ingredients are moistened.

Pour batter into greased 8 in. square baking pan.

Bake at 350 degrees for 35-40 minutes or until golden brown and a toothpick inserted near center of bread comes out clean.