

Let's Bake Cornbread

You and your family will enjoy warm squares of this tender, slightly sweet cornbread.

Ingredients

1 cup sifted all-purpose flour
1 cup yellow cornmeal
¼ cup granulated sugar
4 teaspoons baking powder
¾ teaspoon salt
¼ cup butter or margarine, melted
2 eggs, beaten
1 cup milk

Equipment

Large mixing bowl
Small mixing bowl
Dry measuring cups
Liquid measuring cup
Measuring spoons
Fork or wire whisk
Mixing spoon
Rubber spatula
9-by-9-by-2-inch square baking pan
Potholders
Cooling rack

Procedure

1. Preheat oven to 400 F.
2. Assemble all ingredients and equipment.
3. Grease bottom and sides of 9-by-9-by-2-inch square baking pan.
4. In large mixing bowl, stir together flour, cornmeal, sugar, baking powder and salt; set aside.
5. In a small mixing bowl, combine eggs; milk; and cooled, melted butter or margarine. Add egg mixture all at once to dry mixture. Stir just until moistened.
6. Pour batter into baking pan.
7. Bake for 18 to 20 minutes or until lightly browned. Place on wire cooling rack. Cut into squares. Serve warm.

You may use a 10-inch cast iron skillet or a 9-inch round baking pan in place of a square pan. Just remember to exhibit a 3-by-3-inch square of cornbread for your fair or achievement day.

