



HOMESTEAD CORNBREAD

Yields: 16 (2 inch) cornbread squares

INGREDIENTS

- 2 cups Shawnee Best yellow corn meal
- 4 teaspoon baking powder
- 1 ½ teaspoon salt
- 1 ½ cups milk
- 2 eggs (unbeaten)
- 2 tablespoon melted shortening or oil

DIRECTIONS

1. Preheat oven to 425 °F.
2. Combine dry ingredients.
3. Add milk, eggs and melted shortening or oil and mix well.
4. Pour into well-greased pan and bake at 425 °F for 25-30 minutes.