

Corn Bread

Yellow cornmeal	6 oz
All purpose flour	6 oz
Granulated sugar	5 oz
Baking powder	1 ½ tsp
Baking soda	½ tsp
Salt	½ tsp
Butter milk	12 oz
Eggs	3
Melted unsalted butter	3 oz

Method

- 1) Sift yellow cornmeal, all-purpose flour, granulated sugar, baking powder, baking soda, and salt into a large bowl.
- 2) Combine buttermilk, eggs, and melted unsalted butter.
- 3) Add the liquid ingredients to the dry ingredients and stir just until combined. Do not over mix.
- 4) Bake at 375 F for 35 minutes or until done.