



# Corn Bread



6 slices



45 minutes

## INGREDIENTS

- 1 c. cornmeal
- 1 c. sifted all-purpose flour
- 4 tsp. baking powder
- ½ tsp. salt
- ¼ c. granulated sugar
- 1 c. whole milk
- 1 egg
- 1 Tb. melted butter.

## NOTES

This Corn Bread is best when served hot, with butter; it is a versatile accompaniment to many light meals. Try it with a salad or hot, home-made soup or chili.

*Enjoy!*

## DIRECTIONS

1. Preheat oven to 375F.
2. Put the butter into a 4 ½-inch x 8 ¾-inch metal loaf pan, and then heat it in the oven until the butter is melted.
3. Sift the flour and measure it.
4. Add the baking powder to the flour, and sift together.
5. Then combine all of the dry ingredients together in a mixing bowl, and stir to blend thoroughly.
6. Beat the egg lightly with a fork, and combine it with the milk; add the melted butter, and stir to blend the liquids together.
7. Pour the liquid mixture into the dry ingredients, and stir lightly with a fork to moisten and blend all the ingredients.
8. Turn the batter into the warm, buttered baking pan, and smooth the surface with a broad-bladed knife.
9. Bake in a preheated oven at 375F for approximately one half hour, or until the cake-tester, when inserted into the centre of the loaf, will come out clean.
10. Take the loaf from the oven, and remove it immediately from the pan.