

Cornbread

Preheat oven to 400 degrees

Add 2 Tablespoons of sugar or honey for sweet cornbread

Ingredients

- 1 cup All-purpose flour
- 1 cup Cornmeal
- 2 tsp Baking Powder
- 1 tsp Salt
- 1 large Egg
- ¼ cup Bacon grease or Vegetable oil
- 1¼ cup Milk

Directions

1. Mix all dry ingredients
2. Add egg and oil and continue mixing
3. Add milk and mix until batter is consistency of cake batter
4. Pour into a greased iron skillet and cook at 400 degrees for about 40 minutes or until golden brown

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