

# 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
- $\frac{1}{4}$  cup Bacon grease or Vegetable oil
- Milk as needed

## Directions

1. Mix all dry ingredients
2. Add egg and oil and continue mixing
3. Add milk until mixture 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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