

OLD-FASHIONED SOUTHERN CORN BREAD



2 1/2 CUPS HOMESTEAD CORNMEAL 2 LARGE EGGS, BEATEN
1/2 T BAKING SODA 2 T MELTED BUTTER
1 T BAKING POWDER 2 CUPS BUTTERMILK
1 T SALT

- ❖ Preheat oven to 425°.
- ❖ Pour a little bit of oil into a 12" cast-iron skillet. Heat the skillet in the oven.
- ❖ Mix the dry ingredients together.
- ❖ In a separate bowl, mix the rest of the ingredients, add to the dry ingredients and mix.
- ❖ Pour into hot skillet.
- ❖ Bake for 20-25 minutes.

SWEET CORN BREAD

1 cup HOMESTEAD CORNMEAL 4 t baking powder
1 cup HOMESTEAD WHOLE RED dash of salt
WHEAT FLOUR 1/4-1/2 cup honey *or* sorghum
1 cup milk 2 eggs
1/4 cup oil

- ❖ Preheat oven to 350°.
- ❖ Pour a little bit of oil into a 12" cast-iron skillet. Heat skillet in oven.
- ❖ Mix all ingredients together and pour into heated skillet.
- ❖ Bake for 20-30 minutes.