

Cornbread for Two

1 CUP SELF-RISING CORNMEAL MIX (WHITE LILY BUTTERMILK)

1 RAW EGG

2 TBSP BUTTER MELTED

1/8 CUP OF VEGETABLE OR CANOLA OIL

1/2 CUP WHOLE BUTTERMILK

SHORTENING FOR GREASING SKILLET

Mix cornmeal mix, egg, butter, oil and buttermilk in bowl. Grease an 8" cast iron skillet well with shortening, and sprinkle with cornmeal or cornmeal mix. Put mix in skillet. Bake at 425 degrees for 20 minutes or until cornbread is nice and brown. Take out of oven and immediately flip out onto a plate with bottom facing up.

"Enjoy with a meal or crumble in a bowl, add milk and enjoy! I like to slice a tomato into chunks and put salt and pepper in my cornbread and milk. Daddy always enjoyed his with a green onion.... Tammy"

"I eat cornbread and milk in a glass for dessert...Chris"