

Crunchy Cornbread

2 CUPS BUTTERMILK CORNMEAL MIX
 (WHITE-LILY, SELF-RISING)
 6 TBSP. SALTED BUTTER OR MARGARINE -MELTED
 1 TBSP. GRANULATED SUGAR
 (OPTIONAL)
 1 1/2 CUPS WHOLE
 BUTTERMILK
 1/4 CUP CORN OIL
 1 RAW EGG



Grease a 10.25" iron skillet with shortening then sprinkle with 1/4 cup of cornmeal mix on sides and bottom. In a large bowl, combine above ingredients and mix well-add to skillet. Bake at 425 degrees until good and brown. Approx.: 30 to 40 minutes

Carefully remove from oven and flip upside down on a plate immediately. Caution: Iron skillet will be HOT. Use a thick potholder to remove it from oven and to flip!

Summer Supper: Cornbread and Milk

Crumble cornbread while still a little warm into a cereal bowl and cover with milk. Salt and pepper and enjoy!

Option: Summer tomatoes are great sliced in small sections and added to the cornbread & milk before serving. Make sure to salt and pepper it! Some people enjoy it with buttermilk!