

Cheryl's Corn Bread

Ingredients:

- 1 ½ cups cornmeal
- ½ cup unbleached flour
- 2 tsp baking powder
- 1 tsp sugar
- ½ tsp salt
- ½ tsp baking soda
- ¼ cup shortening
- 1 ½ cups buttermilk
- 2 eggs

Heat oven to 450 degrees. Mix all ingredients; beat vigorously 30 seconds. Pour into greased round layer pan, 9x1 ½ inches or square pan, 8x8x2 inches. Bake 25-30 minutes or until golden brown.

Pre-heat the oven to 450 degrees.



Mix dry ingredients in a bowl then add shortening.



Blend in the shortening until all clumps are smaller than pea sized.



Mix the buttermilk and eggs in another bowl.



Pour over the liquid ingredients and beat them together vigorously for thirty seconds or so until the mixture is uniform.



Pour it into a pan and pop it into the oven. Should be a nice golden-brown in 25-30 minutes. Test with the classic toothpick-sticking test! If it comes out clean, it's done!



Ta-da!