
Corn Bread

Probably from Majorie Fowler. Old recipe does not add shortening to batter. Fat is melted in pan, then sides tipped to grease well, then batter put in pan. This might be an error in the copying as I am not sure that the bread will work well without the shortening added to the batter. Hence, the amendment.

Quantity	Ingredients	Preparation Notes
1 C	Cornmeal	
1 C	Flour	• Mix cornmeal, flour, baking powder, sugar and salt.
4 tsp	Baking Powder	• Beat eggs
1 Tbsp	Sugar	• Add milk and shortening
1 1/2 tsp	Salt	• Stir into cornmeal mix.
2	Eggs	• grease 9 x 9 x 2" pan.
1 1/2 C	Milk	• Pour in batter and bake 25 minutes at 425 degrees.
3 Tbsp	Bacon drippings or shortenings	• Serve hot.