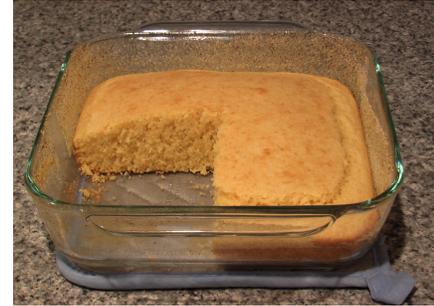


Corn Bread

Ingredients:

1 cup corn meal
1 cup all-purpose flour
1/4 cup granulated sugar
1 Tblsp. baking powder
1 cup milk
1/3 cup vegetable oil
1 large egg, lightly beaten



Preparation:

Preheat oven to 400 degrees F.
Combine & sift corn meal, flour, sugar, and baking powder into a medium size bowl.
Combine milk, oil and egg in a small bowl; mix well.
Add milk mixture to flour mixture, stir just until blended.
Pour into grease & floured (use corn meal instead) 8 inch square baking pan.
Bake for 20 to 25 minutes or until a wooden pick inserted in center comes out clean.
Serve warm.
Good with butter and honey.

For muffins, spoon batter into 10 to 12 greased or paper-lined muffin cups filling 2/3 full.
Bake in preheated 400 degree F. oven for 15 minutes.

Recipe may be doubled, use 13x9 baking pan.

Contributed by: Cheryl Schmit