

## **Basic Corn Bread**

1 ¼ c. all-purpose flour  
¾ c. corn meal (store bought or freshly ground from dried corn)  
¼ c. sugar  
2 tsp. baking powder  
½ tsp. salt  
1 c. milk  
¼ c. vegetable oil  
1 egg, beaten  
¼ c. “extra” milk (if you are using freshly ground corn since finer grind)

Heat oven to 400°F. Grease a 8 or 9-inch cast iron pan. Combine dry ingredients. Stir in milk, oil and egg, mixing just until dry ingredients are moistened. Pour batter into prepared pan. Bake 20 minutes or until golden brown and wooden pick inserted in center comes out clean. Serve warm! Make about 9 servings. Enjoy! ☺

### **VARIATION: Corn Muffins or Corn Sticks**

Pour batter into 12 greased, or paper lined muffin pans, or 2, 7-slot corn stick pans. Bake 15 to 20 minutes or until golden brown.