

## Corn Bread

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### Ingredients:

$\frac{3}{4}$  cup flour

$\frac{3}{4}$  cup cornmeal

$\frac{1}{3}$  cup sugar

$\frac{1}{4}$  tsp salt

2 TBS butter- cut into small cubes

1 cup buttermilk

1 tsp baking soda

1 egg

### Instructions

1. Preheat oven to 425 degrees.
2. Mix dry ingredients together. Mix in the butter.
3. Dissolve baking soda in buttermilk. Beat egg and add to buttermilk. Add to the dry ingredients and mix well.
4. Bake in bread or cake pan for 20-25 minutes at 425 until lightly brown.

**The story behind this recipe.** We have been making this reliable recipe for over 20 years. It is always a hit. Serve alone or with honey.