

CORNBREAD

2 teaspoons Crisco or butter
1 cup all-purpose flour
1 cup yellow cornmeal
1/4 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/8 teaspoon black pepper
1 cup milk
1/4 cup vegetable oil
1/4 cup honey
2 large eggs, slightly beaten
1 cup frozen (thawed)

Preheat oven to 400°F for 15 minutes before baking.

Grease a 9-inch square pan.

In a bowl, combine flour and cornmeal. Stir well. Stir in sugar, baking powder, salt, and pepper.

In another bowl, whisk together milk and oil, honey and eggs. Gradually pour the milk mixture into the dry ingredients stirring just until dry ingredients are moistened. For tender cornbread, do not over mix.

Stir corn it into the batter and pour into prepared baking pan.

Bake 20 for 25 minutes or until the cornbread is lightly golden brown