

Corn Bread

1 cup ALBERS White Corn Meal
1 cup flour
1/4 cup sugar
1 tablespoon baking powder
1 teaspoon salt
1/3 cup oil
1 egg
1 cup milk

Combine dry ingredients in bowl and mix well. Combine oil, egg, and milk together. Mix well. Stir into dry ingredients until just blended. Pour into well-buttered 8-inch square pan. Bake in hot oven (400°F.) 25 minutes or until done. Serve warm with butter or serve with creamed chicken or fish.

Note: Recipe may be doubled. Pour into 13x9x2-inch pan. Bake as above.

This recipe was on a box of ALBERS white corn meal.