

Cornbread

2 c cornmeal
3/4 c boiling water
5 T melted butter
1 c buttermilk
2 eggs
1-1/2 c unbleached white flour
1 t salt
3 t baking powder
1/4 t baking soda
1/2 c sugar

Heat oven to 350 degrees.

Pour boiling water over cornmeal. Add melted butter, mix well.

Beat the eggs together, then mix in along with buttermilk.

Sift together the dry ingredients and add.

Pour into a greased 9" square pan and bake for 35 minutes, until golden brown and a toothpick in the center comes out clean.

Can increase the ingredients 1-1/2 times and use a 9x13" pan. Bake 40-45 min.
Freeze leftovers and reheat in the microwave!