

Homemade Cornbread

Herbert A. Hunter
First Presbyterian Church
Ladies of the Church Cookbook
Greensburg, IN



1 cup flour
 $\frac{3}{4}$ cup yellow corn meal
1 tsp. salt
2 well beaten eggs

3 tsp. baking powder
1 cup milk
2 tbsp. sugar
 $\frac{1}{4}$ cup melted shortening

Mix together all dry ingredients (flour, corn meal, salt, baking powder, and sugar). Combine eggs, milk, shortening, and add to dry ingredients. Stir until moistened. Bake in a greased 9 inch square pan in a hot oven (400 degrees) about 20 minutes. Makes 16 squares.

