

CORN BREAD

“This is a great corn bread by accident! I put in too much butter, but it was for the best.”

INGREDIENTS / DIRECTIONS

Set 1

1/3 c. white sugar
1/3 c. light brown sugar
1 t. salt
1 stick butter, softened
1 t. vanilla
2 eggs

Set 2

2 c. all-purpose flour
1 T. baking powder
3/4 c. cornmeal

Set 3

1 1/3 c. whole milk

Tools: medium bowl, large bowl, electric beater, 8 x 8 or muffin pan

Preheat oven to 400 degrees.

1. In a medium bowl, combine flour, baking powder and cornmeal.
2. Beat together sugar, salt, butter and vanilla in a large bowl. Beat in eggs one at a time, beat well after each.
3. Pour half of #1 and half of the milk into #2; beat. Stir. Add remaining flour and milk. Beat till well combined.
4. Pour into the 8 x 8 pan or into paper muffin cups.
5. Bake for 40 minutes or till a toothpick inserted in the center comes out clean.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.