

Corn Bread

1½ cups flour

Scant 2 tablespoons baking powder

¼ cup raw sugar (optional)

1½ teaspoons salt

1½ cups ground corn meal

2 eggs

8 tablespoons melted butter (¼ lb.; 1 stick)

1½ cups milk

Bacon grease or lard or shortening

Heat the oven to 425°. Heavily grease a 9 x 12 baking dish with the bacon grease. Put it in the oven until it is sizzling hot.

Whisk together the flour, baking powder, sugar, and salt. Then whisk in the corn meal.

In a separate bowl, beat the eggs. Then beat into the eggs the melted butter and milk.

Pour the liquid into the dry ingredients. Combine them with a few rapid strokes. Pour the batter into the hot baking dish. Bake it at 425° for about 25 minutes.