

Corn Bread

Ingredients

2/3 c Butter (softened)
1 c Sugar
3 Eggs
1 2/3 c Milk
2 1/3 c Flour
1 c Cornmeal
4 1/2 t Baking Powder
1 t Salt

Instructions

Preheat oven to 400 degrees F. In a mixing bowl, cream butter and sugar. Combine the eggs and milk. Combine flour, cornmeal, baking powder and salt; add to creamed mixture alternately with egg mixture. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake for 22-27 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm.