

Fried Cornbread

1 c. self-rising cornmeal 1 egg 1 c. buttermilk

Mix the ingredients and fry in a frying pan as you would pancakes. Turn only once, when brown on one side. Then flip to the other side. Will make about 8 cakes.

Disneyland Cornbread

This recipe does not indicate what size baking pan is needed!

2/3 c. sugar 1 tsp. salt 1/3 c. butter (or margarine), softened 1 tsp. vanilla 2 eggs 2 c. flour 1 tbs. baking powder 3/4 c. cornmeal 1 1/3 c. milk

Combine sugar, salt, shortening and vanilla and mix 5 min. Add eggs one at a time and beat 3 min.

Mix flour, baking powder, and cornmeal.

Add half of flour mixture to sugar mixture.

Add half of milk to flour and sugar mixture and mix. Add remainder of milk and flour mixture and beat to blend.

Bake at 400 ° for 20 minutes or golden brown. Enjoy while warm with butter; honey-butter (mix 2 tablespoons honey with 1/2 stick softened butter); or your favorite jam or jelly.