

Old Fashioned Oat Corn Bread

2 tbs. shortening 1 3/4 c. all purpose flour 1 c. enriched cornmeal 1 c. quick or old fashioned oatmeal, cooked 1/2 c. sugar 2 tsp. baking powder 2 tsp. salt 1 1/2 tsp. soda 2 c. buttermilk 2 eggs 1/4 c. vegetable oil or melted shortening 1/3 c. sliced green onions

Place shortening in 10-inch iron ovenproof skillet; heat in preheated moderate 375° oven. Combine flour, cornmeal, oats, sugar, baking powder, salt and soda. Stir in buttermilk, eggs, oil and green onions. Pour into hot prepared skillet; bake in moderate 375 ° oven for 30 to 35 minutes. Make on 10-inch round.