

Almost Marie Calender's Cornbread

1 ¼ cup Flour
¾ cup cornmeal
2 tsp. baking powder
1/3 cup sugar
¾ tsp salt
1 ¼ cup milk
¼ cup shortening
1 egg

Combine flour, cornmeal, baking powder, sugar and salt in a bowl and mix well. Cut in shortening with a pastry cutter.

Gently whip the egg and milk together and stir into flour. Stir gently together, this does not have to be mixed well.

Pour into a greased 10 inch or 12 inch dutch oven. Bake with a heaping scoop of coals on top of the lid and about 4 small coals around the sides of the base.

Bake about 15 to 20 minutes.