

CORN BREAD - SKILLET

1/4 c vegetable shortening or oil

1 c corn meal

1 c flour

1 to 2 T sugar (optional)

1 T baking powder

1/2 t salt (optional)

1 c milk

1 egg, beaten

Heat oven to 425 degrees. Heat shortening or oil in 10" oven-proof skillet or 8 or 9" square baking pan in oven 3 minutes; tilt skillet to coat bottom evenly. Combine dry ingredients. Add milk and egg; mix until blended. Add melted shortening; mix well. Pour into hot skillet; bake 20 to 25 min or until wooden pick inserted in center comes out clean.

9 to 10 servings.