

Simple Corn Bread

adapted from Still Life With Menu Cookbook by Mollie Katzen

1 cup cornmeal
1 cup unbleached white flour or white whole wheat flour
½ tsp salt
1 Tbsp brown sugar
1 tsp baking soda
1 ¼ cups buttermilk
1 egg
2 Tbsp melted butter or olive oil

1. Preheat oven to 350. Grease 9" square pan.
2. Combine all dry ingredients in medium size bowl. Mix well and crush any brown sugar lumps.
3. In another bowl, beat together buttermilk, egg and butter/oil.
4. Make a well in the dry ingredients, pour in the buttermilk mixture and mix with a few quick strokes.
5. Pour into prepared pan and bake 25-30 min or until knife probing the center comes out clean.

Note: After the snow, Safeway had almost no milk of any kind, so I had to use regular milk + vinegar. Use buttermilk if you can—it makes all the difference!

Kathy Benjamin