

Corn Bread (Janette Keck)

1 c. corn meal
1 c. flour
4 t. baking powder
½ t. salt
1 egg
1 c. milk
¼ c. vegetable oil

Preheat oven to °400. Mix dry ingredients in mixing bowl, set aside. Beat egg and add milk and oil in another large mixing bowl. Add dry ingredients, stir just enough to moisten. Pour into an 8" x 8" greased baking dish. Bake 30 minutes.

“In the Keck family, corn bread was traditionally eaten by crumbling it into a breakfast bowl, topping with brown sugar and raisins, and pouring cold milk over it. Others would slice the warm corn bread in half, butter each piece and cover them with maple syrup or honey.”