

corny corn bread

1 c. flour

1 c. cornmeal

1/4 c. sugar

4 t. baking powder

3/4 t. salt

2 BEATEN EGGS

1 c. milk

1/4 c. oil or shortening,

melted

1 c. fresh corn kernels

4 slices cooked, crumbled

bacon Combine in order given.

Turn into a greased 9 x 9 x 2 baking pan. Bake at 425 degrees for 20 to 25 minutes or until golden. Makes 8 or 9 servings.

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