Cornbread

Delicious cornbread, from shelf stable ingredients

Ingredients:

½ cups Cornmeal
1 cup Flour
2 tsp Baking powder
2 Tbsp Sugar
1 tsp Salt
1 cup Buttermilk (1 cup water + 2 Tbsp buttermilk powder)
¼ tsp Baking soda
2 Eggs (4 Tbsp powdered eggs + 8 Tbsp water)
¼ to ½ cups Hot water
2 Tbsp Crisco

Directions:

1. Stir baking soda into buttermilk
2. Add eggs and mix
3. Blend buttermilk mixture into dry ingredients along with water
4. Set aside, and let stand for 1 hour
5. Melt Crisco in iron skillet and coat well
6. Pour cornbread batter into skillet
7. Bake at 325 degrees