

Cornbread

Delicious cornbread, from shelf stable ingredients



HITCHCOCK
FIELD & FORK PANTRY

PROGRAM
: FLORIDA

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