CORN BREAD

Makes 6 servings



Have some butter and honey ready to spread on a wedge of this corn bread hot from the oven.

2 cups of Homestead Corn Bread Mix 2 eggs

1 1/4 cups buttermilk 1/4 cup oil

- Preheat oven to 425°.
- Pour a little bit of oil into a 10" cast-iron skillet. Heat skillet in oven while you mix the batter.
- Put 2 cups of Homestead Gristmill Corn Bread Mix in a mixing bowl; add eggs, buttermilk and 1/4 cup oil. Mix until smooth.
- ✤ Pour into heated pan.
- ✤ Bake for 20-25 minutes.

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