Cornbread

Double this recipe!

This is the perfect accompaniment for stews and chili.

Ingredients:

1 cup yellow cornmeal 1 cup flour 1/4 cup sugar 1 tblsp baking powder 1 tsp salt 1/3 cup oil 1 egg 1 cup milk

Directions:

Combine dry ingredients in bowl and mix well. Combine oil, egg, and milk together. Mix well. Stir into dry ingredients until just blended (don't overmix - batter will be lumpy).

Pour into well-greased 8-inch square pan. Bake at 400 degrees for 25 minutes.