
Ed`s Cornbread

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 12

2 cups corn meal

1 cup flour

1/4 cup sugar

1 teaspoon salt

5 teaspoons baking powder

3 cups buttermilk

3 eggs

1 cup cooking oil

In a bowl, mix the corn meal, flour, sugar, salt and baking powder.

Add the milk, eggs and oil.

Grease muffin tins and fill three-fourths full with batter.

Bake at 425 degrees for 15 to 20 minutes or until golden brown.

Breads, Muffins

Per Serving (excluding unknown items): 259 Calories; 20g Fat (69.0% calories from fat); 5g Protein; 16g Carbohydrate; trace Dietary Fiber; 55mg Cholesterol; 463mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 1/2 Other Carbohydrates.