## **Egg Bread (Cornbread)**

Gourmet Eating in South Carolina - (1985)

2 cups water ground corn meal

- 4 teaspoons baking powder
- 1 teaspoon salt
- 4 tablespoons bacon drippings
- 1 cup milk (or more, if needed)
- 2 eggs

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Preheat the oven to 450 degrees.

Place the bacon drippings in a heavy iron skillet. Place in the oven and allow to get very hot.

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

In a bowl, beat the eggs in the milk. Add to the corn meal mixture. Mix well. (The batter should be firm and not runny (add more milk if needed).

Pour the hot grease into the batter. Stir well. Pour the batter into the hot skillet. Return the skillet to the oven and bake until brown and crusty.

Per Serving (excluding unknown items): 631 Calories; 62g Fat (88.8% calories from fat); 13g Protein; 5g Carbohydrate; 0g Dietary Fiber; 478mg Cholesterol; 4508mg Sodium. Exchanges: 1 1/2 Lean Meat; 11 1/2 Fat; 1/2 Other Carbohydrates.

**Bread and Muffins** 

## Day Candina Mutritianal Analysis

Calories (kcal):	631	Vitamin B6 (mg):	.1mg
% Calories from Fat:	88.8%	Vitamin B12 (mcg):	1.3mcg
% Calories from Carbohydrates:	3.3%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	7.9%	Riboflavin B2 (mg):	.5mg
Total Fat (q):	62g	Folacin (mcg):	48mcg
Saturated Fat (g):	27g	Niacin (mg):	trace
Monounsaturated Fat (q):	26g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	5g	Alcohol (kcal):	0 0.0%
	_		0.070

Cholesterol (mg):	478mg	% Rafisa
Carbohydrate (g): Dietary Fiber (g):	5g 0g	Food Exchanges
Protein (g): Sodium (mg):	13g 4508mg	<b>Grain (Starch):</b> 0 <b>Lean Meat:</b> 1 1/2
Potassium (mg):	138mg	Vegetable: 0 Fruit: 0
Calcium (mg): Iron (mg):	1147mg 4mg	Non-Fat Milk: 0
Zinc (mg): Vitamin C (mg):	1mg 0mg	Fat: 11 1/2 Other Carbohydrates: 1/2
Vitamin A (i.u.): Vitamin A (r.e.):	488IU 140RE	

## **Nutrition Facts**

Amount Per Serving				
Calories 631	Calories from Fat: 560			
	% Daily Values*			
Total Fat 62g Saturated Fat 27g Cholesterol 478mg Sodium 4508mg Total Carbohydrates 5g Dietary Fiber 0g Protein 13g	96% 135% 159% 188% 2% 0%			
Vitamin A Vitamin C Calcium Iron	10% 0% 115% 21%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.