

Corn Bread/Johnny Cake

(This recipe calls for buttermilk. If you have no buttermilk add 1 tablespoon lemon juice or 1 tablespoon white vinegar to 1 cup of milk and let it sit for 5 minutes).

Prepare an 8x8 pan by spraying and lining with parchment paper.

Dry Ingredients:

$\frac{3}{4}$ cup all-purpose flour

1 $\frac{1}{4}$ cup cornmeal

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

Mix dry ingredients with a whisk and set aside.

Melt $\frac{1}{2}$ cup butter or margarine and add $\frac{1}{2}$ cup white sugar until combined. (If you want less sugar – just add $\frac{1}{4}$ cup)

Add 2 eggs and whisk all together until combined.

Add 1 cup buttermilk and whisk slowly.

Add dry ingredients and mix slowly with a whisk and then switch to spatula until just combined. Pour into the prepared 8x8 pan and spread evenly in pan. Bake at 350 for 35-40 minutes until golden around the edges and a cake tester/toothpick comes out clean.

Remove from the pan, and remove the parchment paper, and let it cool for 30 minutes before cutting into squares. Spread with butter and/or molasses – goes great with homemade beans or chilli.