

Skillet Cornbread

Ingredients:

- 1 $\frac{1}{3}$ cups Cornmeal
- $\frac{2}{3}$ cup Flour
- $\frac{1}{4}$ cup Sugar
- $\frac{1}{2}$ to 1 tsp Salt
- 1 tbsp Baking powder
- 2 Eggs, beaten
- $\frac{1}{3}$ cup melted Shortening

Preparation:

- Preheat the oven to 450 degrees.
- Put shortening in cast iron skillet and place in oven to melt.
- Mix dry ingredients in a bowl.
- Add milk and eggs, stir together.
- Add melted shortening and mix thoroughly.
- Pour into same skillet and bake at 400 degrees for 20 to 25 minutes.
- Cut into slices so that each diner gets one slice.