

Tasty Recipes for You to Try



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Mamaw Roby's Corn Bread

Serves 8-12

Shared by:
Mike Roby

Ingredients:

2 scoops of Butter Flavor Crisco®
2 handfuls (running over) of Self Rising Corn Meal
2 Jumbo eggs

A little vegetable oil
Palm full of sugar
1 tsp. of salt

Directions:

1. Preheat oven to 450°. Add two scoops of Butter Flavor Crisco® in a large iron skillet and place in the oven until the Crisco® melts.
2. In a medium bowl, mix together corn meal, eggs, oil, sugar and salt. Add buttermilk or sweet milk and mix until the consistency resembles pancake batter. It's better to have the batter too runny than too thick.
3. Remove skillet from oven and pour batter into hot skillet (careful of the hot grease). Bake for 20-25 minutes or until golden brown on top.
4. Cut into 8-12 slices, depending upon size of slice, butter the top and serve.