

NOTE: Read all labels to insure that all ingredients are gluten free.

Grandma's Corn Bread

1 cup Yellow corn meal
1 cup Tom Sawyer GF flour
¼ cup Sugar
4 t GF baking powder
2 ea Fresh eggs
1 cup Milk
¼ t Salt
¼ cup Shortening

Place cornmeal, flour, sugar, baking powder, and salt in large bowl and mix well
Whisk eggs, milk, and shortening in another bowl and pour into dry ingredients. Beat mixture until smooth. Pour into greased and floured 10"x8"x2" pan and bake in preheated oven at 425 F for 20 to 25 minutes or until done.

Test with clean toothpick test.