

Rose's Yankee Cornbread

from In Our Grandmothers' Kitchens

Ingredients:

1-1/2 cups flour
1 cup cornmeal
3 tablespoons sugar
2-1/4 teaspoons baking powder
3/4 teaspoon salt
1 cup milk
4 tablespoons (1/2 stick) butter, melted
2 eggs
1/2 cup maple syrup

Instructions:

Preheat the oven to 425 degrees. Lightly grease the pan(s) of your choice.

In a bowl combine the flour, cornmeal, sugar, baking powder, and salt.

In another bowl combine the milk and butter; then whisk in the eggs, followed by the maple syrup. Stir this mixture lightly into the dry ingredients.

If you are using a cast-iron pan, pop it into the preheated oven for 5 minutes; then carefully remove it and spoon in the batter. (If you're not using cast iron, just spoon the batter into the greased pan.)

Bake until the cornbread passes the toothpick test, about 20 to 25 minutes. Serves 8 to 10.