

PIONEER DAY – BUTTERMILK CORNBREAD

Ma made the cornmeal and water into two thin loaves, each shaped in a half circle. She laid the loaves with their straight sides together in the bake-oven, and she pressed her hand flat on top of each loaf.

TOOLS

Measuring spoons
Measuring cups
2 medium-sized bowls
Wooden spoon
Small saucepan
Fork or whisk
10" greased pie plate
Toothpick

DRY INGREDIENTS

1 cup flour
¾ cup stone-ground yellow cornmeal
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
¼ cup brown sugar

WET INGREDIENTS

3 Tablespoons butter
2 eggs
1½ cups buttermilk
Butter to serve on bread

DIRECTIONS *(Makes 6-8 servings)*

1. Ask a grown-up to help you preheat the oven to 425°.
2. Combine all dry ingredients in one bowl. Mix well with the wooden spoon, breaking up any sugar lumps with your fingers.
3. Ask a grown-up to help you melt the 3 tablespoons butter in a small saucepan over medium heat.
4. Combine wet ingredients in the second bowl. First, break the eggs in the bottom of the bowl. Next, add the buttermilk and then the melted butter to the bowl. With the tines of the fork or small whisk, break the yolks, then beat the liquid until well combined.
5. Mix the wet into the dry ingredients until just blended. Pour into the pie plate.
6. Bake for 20 minutes, or until an inserted toothpick comes out clean. Cut into wedges and serve warm with plenty of butter.