## **Bread Machine Cornbread**

Cooking Time: 25 min

## **Ingredients**

- 2 cups cornmeal
- o 1 ½ cup milk
- 4 tablespoons shortening, melted
- 1 teaspoon salt
- 1 cup white flour
- 。 2 eggs, well beaten
- 2 tablespoons sugar
- 3 tablespoons baking powder



## Instructions

- 1. Use Quickbread setting.
- 2. Well grease the breadmachine pan.

## **Notes**

If you don't have a bread machine that will do quickbreads: Preheat oven to 350-400 degrees F (moderate setting). Stir all together. Pour in baking pan. Brush top with melted butter and bake for 25 minutes.