



# Peanut Butter Cornbread

## Ingredients:

¾ cup corn meal, yellow preferred  
1 cup flour  
3 tsp baking powder  
¾ tsp salt

1 cup milk  
1 whole egg, well beaten  
2 Tbsp melted shortening or cooking oil  
½ cup peanut butter, smooth variety

## Directions:

Preheat oven to 425 degrees F. Sift together dry ingredients in a bowl. Mix in milk, beaten egg, shortening, and peanut butter. Spoon into a buttered, shallow 8" square pan. Bake 20 minutes. Serve hot.

-submitted by Justin Wilcox