

CORN BREAD

Place reflector oven close to fire to preheat.

Place coals under and on top of dutch oven to preheat.

2 cups cornmeal

2 cups flour

4 generous tablespoons sugar

8 teaspoons baking powder

2 eggs

2 cups buttermilk

½ cup butter

1 teaspoon salt

Place ¼ cup butter into each baking pan and place into reflector oven to melt.

Measure dry ingredients into large bowl.

Beat eggs and buttermilk together in medium bowl.

Add buttermilk/milk mixture to dry ingredients and mix well.

Mix melted butter into batter.

Divide batter into pans.

Place one pan in reflector oven, positioning oven close to fire.

Place other pan in dutch oven, cover and place on coals, then place coals on lid.

Rotate pan in reflector oven periodically while baking.

Bake until lightly browned, about 30 minutes.

