

CORNBREAD

½ cup butter

2/3 cup sugar

2 eggs

1 cup buttermilk

½ tsp baking soda

1 cup CORNMEAL

1 cup pastry flour

½ tsp salt

Preheat oven to 375 degrees. Grease 8-in pan (or cast iron skillet). Melt butter in large pan. Remove from heat and stir in sugar. Quickly add eggs and beat until well blended. Combine buttermilk with baking soda and stir into mixture in pan. Stir in CORNMEAL, flour, and salt until well blended and few lumps remain. Pour batter into the prepared pan. Bake in preheated oven for approx 30 minutes or until a toothpick inserted in the center comes out clean.

Adapted from Weatherbury Farm recipe