

Cornbread Recipe

2 cups corn meal
1 cup white flour
4 teaspoons of baking powder
2 teaspoons of salt
1 cup sugar
4 tablespoons melted butter
2 eggs
1 cup milk



Honey to glaze the top

Mix corn meal, flour, baking powder, and salt.

Add sugar and melted butter.

Beat eggs and add to mixture along with milk.

Mix well with students taking turns stirring the mixture by hand.

Pour into a greased 9 X 13 pan and bake at 350 degrees for 20–25 minutes until top of bread is light brown in color.

Spread a thin glaze of honey on the top of the cornbread and return to oven for about 10 more minutes.

Cool slightly before serving.

You can serve the cornbread as it is or with butter, additional honey, and/or jelly.

This will provide enough for 30 students to each get a small serving.

* This recipe will be sweeter and one that students will find better tasting than the original recipe used by the Pilgrims.