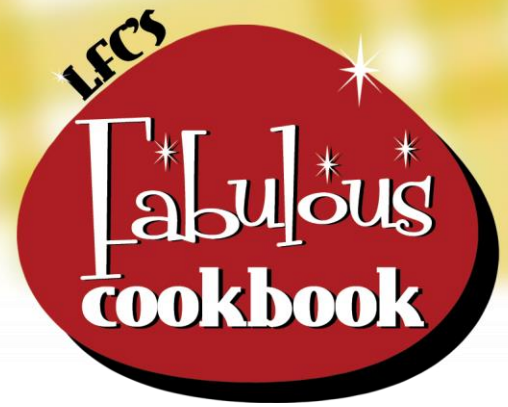


# BUTTERY CORN BREAD

Lail Family



## Ingredients

2/3 cup butter, softened  
1 cup sugar  
1-2/3 cups milk  
2-1/3 cups all-purpose flour  
1 cup cornmeal  
4-1/2 tsp baking powder  
1 tsp salt

## Instructions

1. In a mixing bowl, cream butter and sugar.
2. Combine the eggs and milk.
3. Combine flour, cornmeal, baking powder and salt
4. Add to creamed mixture alternately with egg mixture.
5. Pour into a greased 13-in. x 9-in. baking pan.
6. Bake at 400 degrees for 22-27 min. or until a toothpick inserted near the center comes out clean.
7. Cut into squares; serve warm.

Yield 12-15 servings.