

# Cornbread

## 5<sup>th</sup> Grade



### Ingredients:

- 2 cups buttermilk
- 2 eggs
- 1 tsp. baking soda
- 2 cups cornmeal

### Directions:

- Preheat oven to 400° F
- In a large bowl mix buttermilk, eggs and baking soda with a fork.
- Stir in cornmeal.
- Pour in a large cast iron skillet or a 9 inch square pan or muffin tins.
- Bake at 400°F for 20 minutes.
- Cornbread will be ready when top is golden brown and knife sticks clean in the center of the bread.

### Rules

1. Prepare cornbread using the above recipe.
2. Select three of your best products, and put them neatly on a small clean plate made of paper or plastic. (No breakable plates will be accepted).
3. Cover with plastic wrap or aluminum foil.
4. Tape name, grade and teachers name on bottom of plate.
5. Bring to school on \_\_\_\_\_ . Entries will be accepted in the library.
6. Questions call the 4-H office: 949-2611

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