



## "Adgie's" Cornbread

**From a collection of favorite church-member recipes, a comfort-food, classic companion: Cornbread**

Photo by Stephanie Gang

You can't talk about comfort food without talking about bread. A favorite accompaniment to winter soups and stews is cornbread.

This is a favorite recipe from a collection of recipes called "To Please the Palate," published in 1972 by the Trinity Lutheran Church in Grand Rapids, Mich. It makes a moist, hearty, slightly sweet bread.

**Ingredients** 2 cups cornmeal 2 cups all-purpose flour 1 cup sugar  $7\frac{1}{4}$  tsp. baking powder  $\frac{3}{4}$  tsp. salt 2 cups milk 3 eggs, well-beaten 2 T. melted butter

### Preparation

Mix and sift dry ingredients. Add milk, eggs and butter. Stir only to moisten dry ingredients.

Pour into greased 13- by 9-inch pan; bake at 425 degrees F for 20 minutes, or until top springs back when pressed lightly with finger.

To double-check for doneness, insert toothpick in thickest part. Bread is done when toothpick comes out clean.