

## **BUTTERY CORN BREAD**

2/3 cup butter, softened

1 cup sugar

3 eggs

1-2/3 cups milk

2-2/3 cups flour

1 cup cornmeal

4½ tsp. baking powder

1 tsp. salt

In a mixing bowl, cream butter and sugar. Combine the eggs and milk.

Combine flour, cornmeal, baking powder and salt; add to creamed mixture alternately with egg mixture.

Pour into a greased 13x9 in. baking pan. Bake at 400° for 22 to 27 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm.