

Pre-heat oven to 425°. In a large bowl combine meal, flour, sugar, baking powder, and salt. Add milk, egg, and oil. Beat about one minute until fairly smooth. Bake in greased or sprayed 8 inch square pan 20 to 23 minutes or until wooden pick inserted in center comes out clean. (I use a 9 or 10 inch cast iron skillet)

For Mexican Cornbread: Stir in 1 cup whole kernel corn, 2 Tbsp. chopped green chilies, 1/2 tsp. chili powder. Bake at 425° 22 to 25 minutes or as tested above. Top with 1/2 cup shredded cheddar or Monterey Jack cheese.

(TO DIE FOR) BLUEBERRY MUFFINS

Evelyn Ross

Step 1:

1 1/2 cups all-purpose flour
3/4 c. white sugar

1/2 tsp. salt
2 tsp. baking powder

Step 2:

1/3 cup oil
1 egg

1/3 cup milk (approx)
1 c. fresh blueberries

Step 3 - Topping:

1/2 c. white sugar
1/3 c. all purpose flour

1 1/2 tsp. ground cinnamon
1/4 c. butter, cubed

Pre-heat oven to 400°. Line muffin pan with paper liners. Combine ingredients in Step 1 in bowl. Combine dry ingredients in Step 3 in a separate bowl. Place 1/3 cup oil into a 1 cup measuring cup. Add egg and enough milk to fill to 1 cup measurement. Mix with Step 1 flour mixture. Fold in blueberries. (If using frozen blueberries, use about 1/2 small bag). Fill muffin cup just right up to the top. Use cubed butter to dot the top of each muffin. Generously cover muffins with Step 3 flour mixture. Bake for about 20 minutes. Makes about 5 to 6 large muffins or 10 to 12 medium muffins.

