



SPOON BREAD

4 eggs 2 cups milk
1 cup white corn
meal
1 tablespoon
sugar

2 tablespoons
melted Crisco
2 teaspoons bak-
ing powder
1 teaspoon salt

Scald milk and salt in double boiler and pour over corn meal. Cool. Add sugar and beaten eggs. Stir in baking powder and last the melted Crisco. Beat well. Bake in Criscoed deep baking dish in moderate oven (350° F.) for about 45 minutes. Spoon out and serve with butter.