***The Best Ever Cornbread***

*From Marie P.: I was given this recipe from my friend Terry after she served this at a dinner one evening. She got it off one of her “Great American Recipe Cards” that she collected about ten years ago.*

Prep muffin tins or an 11” x 7” pan with light coating of shortening and flour… or use lightly greased parchment paper to fit pan.

Preheat oven to 400 degrees.

Mix Dry Ingredients: 2 cups flour, sifted

(and put aside) 1 cup cornmeal (the recipe calls for “whole grain”)

 2 tsp. baking powder

 ¼ tsp salt

Cream into a large bowl: ¾ cup butter (room temperature)

 1 ½ cups sugar

Beat into butter mixture: 3 eggs

Then alternate adding dry ingredients into creamed mixture with 1 ½ cups buttermilk.

May add ¼ to ½ cup frozen or well drained canned corn, crushed.

Bake approximately 20 minutes for muffins or 40 minutes for 11” x 7” pan.

As an aside, I have substituted light olive oil for ¼ cup of the butter with good results as well.