Blueberry Corn Bread

Ingredients

- 1 cup cornmeal
- 1 1/2 cups sifted flour
- 1/4 cup sugar
- 2 tsp baking powder
- 1/4 tsp salt
- 1 1/2 cups milk
- 2 eggs
- 1/4 cup oil
- Blueberries (washed and drained)

Instructions

1. Wash and drain the blueberries. If necessary, pat dry before using.
2. Mix together the cornmeal, sifted flour, sugar, baking powder, and salt.
3. Beat together until creamy and smooth-looking: milk, eggs, and oil.
4. Mix wet and dry ingredients together briefly.
5. Fold in blueberries, being careful to leave them as whole as possible.
6. Grease an electric skillet. Preheat to 250°F.
7. Pour in the batter. Cover and cook with the vent open for about 25 minutes.
8. Corn bread is done when a toothpick inserted into the center comes out clean.

Blueberry Corn Bread

This unusual taste treat is made in an electric skillet. A good energy saver, it also helps to keep the kitchen cool.

Wash and drain the blueberries. If necessary, pat dry before using.

Mix together:

1 cup cornmeal
1-1/2 cups sifted flour
1/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt

Beat together until creamy and smooth-looking:

1-1/2 cups milk
2 eggs
1/4 cup oil

Mix wet and dry ingredients together briefly. Fold in blueberries, being careful to leave as whole as possible. Grease an electric skillet. Preheat to 250 degrees. Pour in the batter. Cover and cook with the vent open for about 25 minutes. Corn bread is done when a toothpick inserted into the center comes out clean.

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