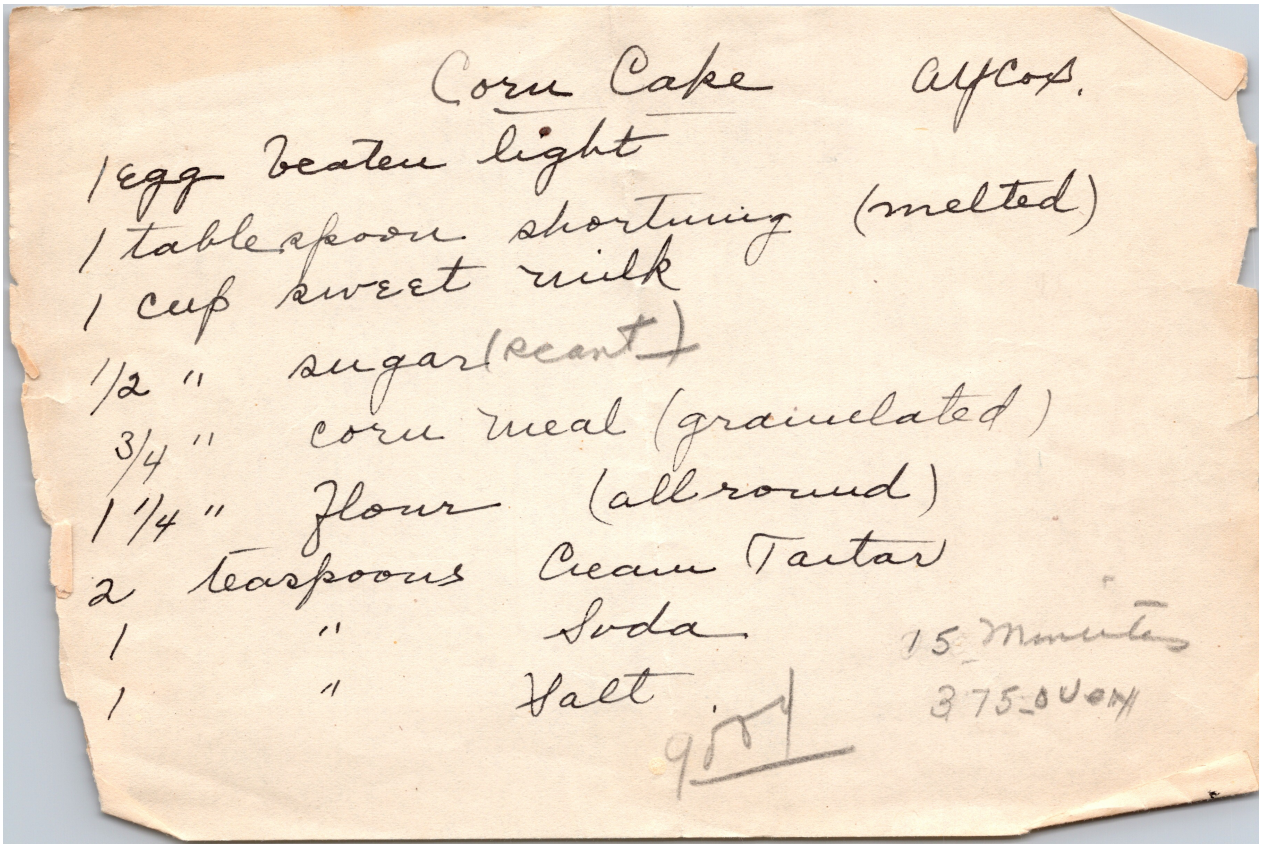
Corn Cake

Ingredients

- 1 egg, beaten light
- 1 Tbsp shortening, melted
- 1 cup sweet milk
- 1/2 cup sugar (scant)
- 3/4 cup corn meal (granulated)
- 1 1/4 cup flour (all-round)
- 2 tsp cream of tartar
- 1 tsp baking soda
- 1 tsp salt

Instructions

1. Beat egg until light.
2. Melt shortening and combine with egg, sweet milk, and sugar.
3. Add granulated corn meal and all-round flour, mixing well.
4. Stir in cream of tartar, baking soda, and salt.
5. Bake at 375°F for 15 minutes.



Corn Cake Alfcos.

1 egg beaten light
1 tablespoon shortening (melted)
1 cup sweet milk
1/2 " sugar (scant)
3/4 " corn meal (graimulated)
1 1/4 " flour (allround)
2 teaspoons Cream Tartar
1 " Soda
1 " Salt

15 Minutes
375 Oven

9 by 4

