

CORNBREAD

1 cup yellow cornmeal	1/2 t. salt
1 cup all-purpose flour	3/4 cup plain yogurt
2 T. sugar	2 eggs, slightly beaten
2-1/2 t. baking powder	1/4 cup water
1/2 t. baking soda	1/4 cup vegetable oil

Preheat oven to 425⁰F. Generously grease an 8-inch sq. baking pan. Set aside. In large bowl mix cornmeal, fl., sugar, baking powder, baking soda & salt. Stir yogurt until creamy. Add yogurt, eggs, water & oil. With rotary beater, beat about 1 minute until just smooth. Don't

overbeat. Pour into prepared pan. Bake 20-25 minutes until golden brown. Cut into squares. Makes about 9 servings.