



SPOON BREAD

Ingredients

3 cups milk
1 teaspoon salt
1 Tablespoon sugar
1 1/4 cups corn meal
3 eggs
1 Tablespoon baking powder
2 Tablespoons cold water
2 Tablespoons butter

Instructions

Preheat oven to 400°F. In pan, heat milk, salt and sugar to a moderate temperature. Add corn meal and cook as mush (about 5 minutes). Beat together eggs, baking powder, water and butter. Add to corn meal mixture. Pour into buttered 1 1/2 quart baking dish. Bake for 25 to 30 minutes.