

Bread

Corn Bread

Makes Small Loaf: 6 servings

Prep. Time: 15 minutes

Ingredients

1&1/4 cups flour

3/4 cup yellow cornmeal

1/4 cup sugar

4&1/2 tsp. baking powder

1 tsp. salt

1 egg, slightly beaten

1 cup water

1/3 cup oil (I prefer olive oil)

Slow Cooker Instructions

Cooking Time: 2-3 hours

Ideal slow-cooker size: 6-qt.

Steps

1. In mixing bowl sift together flour, cornmeal, sugar, baking powder, and salt.
2. Make a well in the center of the mixture.
3. Pour egg, water, and oil into well. Mix into the dry mixture until just moistened.
4. Pour mixture into a greased 2-quart mold. Cover with a plate.
5. Place on a trivet or rack in the bottom of slow cooker.
6. Cover. Cook on High 2 to 3 hours.

Dutch Oven Instructions

Ready for testing.