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HERBED CORN BREAD

- $\frac{3}{4}$ Cup Yellow Cornmeal
- 1 Cup All Purpose Flour
- 1 Tablespoon Sugar
- 1 Teaspoon Salt
- $\frac{1}{2}$ Teaspoon Baking Soda
- $1 \frac{1}{2}$ Teaspoons Baking Powder
- 2 Eggs, Beaten
- 1 Cup Buttermilk
- 3 Tablespoons Melted Butter
- 3 Tablespoons Chopped Parsley
- $1 \frac{1}{2}$ Teaspoons Sage

DIRECTIONS

1. Preheat oven to 425 degrees.
2. Grease an 8 inch square baking pan.
3. Measure cornmeal into a mixing bowl.
4. Sift together flour, sugar, salt, baking powder, and baking soda, add to cornmeal and mix well.
5. Combine eggs, buttermilk, and butter.
6. Stir in herbs.
7. Add to cornmeal mixture stirring just enough to moisten dry ingredients evenly.
8. Turn into prepared pan.
9. Bake 30 minutes.