



VERMONT JOHNNYCAKE

- 1 $\frac{3}{4}$ Cups Flour
- 1 Cup Cornmeal
- 4 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 3 Eggs, Slightly Beaten
- 1 $\frac{1}{4}$ Cups Milk
- $\frac{1}{2}$ Cup Maple Syrup
- $\frac{1}{2}$ Cup Melted Shortening

DIRECTIONS

1. In a large bowl, stir flour, cornmeal, baking powder and salt; set aside.
2. Mix eggs, milk, syrup, and shortening until blended.
3. Add to flour mixture; stir just to dampen flour.
4. Spread in a greased 9x9 pan.
5. Bake in a preheated 350 degree oven for 35 minutes.
6. Cut into bars or squares.