



www.amandasatomic.com

NEW FANGLED CORN BREAD

- 10 Ounces Corn Bread Mix
- 1/2 Cup Milk
- 1 Egg, Lightly Beaten
- 4 Strips Bacon, Cooked and Crumbled
- 2 Tablespoons Bacon Drippings
- 2 Slices American Cheese

DIRECTIONS

- 1. Mix together corn bread mix, milk, egg, crumbled bacon, and bacon drippings.
- 2. Turn into a lightly greased 8 inch square pan or pie plate.
- 3. Bake in a preheated 425 degree oven for 18 to 20 minutes.
- 4. Cut each slice of cheese into 4 pieces.
- 5. Remove bread from oven and arrange cheese slices on top.
- 6. Return to oven for 3 to 4 minutes until cheese is melted.
- 7. Serve warm.