

3rd Place MOM'S CORNBREAD

¼ cup butter (softened)

1 egg

½ cup sugar

½ teaspoon salt

1½ cup flour

2 teaspoons baking powder

1 cup corn meal

1 cup milk

① Start 31 charcoal briquettes in a charcoal chimney and let them burn until all turn gray.

② In a large bowl, mix butter, egg, and sugar. Alternately add milk and flour, then add all other ingredients and mix thoroughly.

③ Pour batter into a greased 12-inch Dutch oven with lipped lid. Evenly arrange 10 coals on the bottom, set Dutch oven over them, and place 21 coals on the lid.

④ Let bake for 10 minutes and remove two of the coals from the lid and set aside.

⑤ Bake with remaining coals for another 20 minutes. When inserted toothpick comes out clean, cornbread is ready.

Serves: 9.