

Corn Bread

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1 cup self rising corn meal
1 cup self rising flour
1 egg
1 cup milk
1 tablespoon sugar
1 tablespoon mayonnaise
4 tablespoons oil

Heat 4 tablespoons oil in pan that you are using (I use 9 x 13 pan) to bake bread in. Mix all ingredients with 2 tablespoons of the heated oil together until smooth. Leave the rest of the oil in your baking pan - pour mixture in the pan and bake. Bake at 400 for approximately 20 minutes. Test with toothpick - if it sticks to toothpick cook 5 minutes more. Check every 5 minutes until it doesn't stick anymore.