
Yeast Cornbread

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 cup milk
6 tablespoons sugar
2 teaspoons salt
3 tablespoons butter
1/2 cup warm water
2 packages dry yeast
2 eggs, beaten
3 1/2 cups unsifted flour
1 3/4 cups yellow corn meal

In a saucepan, scald the milk. Stir in the sugar, salt and butter. Cool until lukewarm.

Measure warm water into a large bowl. Sprinkle the yeast on the water and stir until dissolved. Stir the yeast mixture into the warm milk mixture.

Add the eggs, flour and corn meal. Beat for 2 minutes. The batter will be stiff. Place in two greased 9x5x3-inch loaf pans. Cover and let rise until doubled in bulk.

Bake at 375 degrees for 30 to 35 minutes.

Yield: 2 loaves

Breads, Muffins

Per Serving (excluding unknown items): 2527 Calories; 57g Fat (20.6% calories from fat); 72g Protein; 426g Carbohydrate; 16g Dietary Fiber; 550mg Cholesterol; 4894mg Sodium. Exchanges: 22 Grain(Starch); 2 Lean Meat; 1 Non-Fat Milk; 9 Fat; 5 Other Carbohydrates.