



RECIPES

Blue Corn Bread

1 cup all-purpose flour
1 cup blue cornmeal
1/8 cup sugar
4 tsp. baking powder
3/4 teaspoon salt
2 eggs
1 cup milk
1/4 cup olive oil

In a large mixing bowl combine flour, cornmeal, sugar, baking powder and salt, and stir well. Add eggs, milk and olive oil. Beat until smooth being careful not to over-beat. Turn into a sprayed 9-inch square baking pan. Bake in a 425 degree oven for 20 to 25 minutes.