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Cornbread

- 1 Cup cornmeal
- 1 Cup flour
- 1/4 Cup sugar
- 1 Tsp baking powder
- 1 Cup low-fat (1 percent) buttermilk
- 1 Large egg
- 1/4 Cup soft tub margarine
- 1 Tsp vegetable oil (to grease baking pan)

- 1) Preheat oven to 350 °F.
- 2) Mix together cornmeal, flour, sugar, and baking powder.
- 3) In another bowl, combine buttermilk and egg. Beat lightly.
- 4) Slowly add buttermilk and egg mixture to dry ingredients.
- 5) Add margarine and mix by hand or with mixer for 1 minute.
- 6) Bake for 20–25 minutes in an 8- by 8-inch, greased baking dish. Cool. Cut into 10 squares.

Makes 10 Servings