

YEAST CORNBREAD

2 c flour (soft wheat flour makes it very light and fluffy)
2 c cornmeal
2 tsp salt
½ c sugar (I use coconut sugar)
6 Tbsp oil
1 pkg (1 Tbsp) active dry yeast
2 c warm water

SPRINKLE yeast on warm water, set aside. Mix flour, cornmeal, salt, sugar, and oil until crumbly. Pour water-yeast mixture over the flour mixture all at once. Stir gently just long enough to mix, then pour into 8x8 square pan. Set in warm place to rise. When it has doubled in bulk, bake at 350°F for 35-40 minutes, if using glass pan, reduce heat to 325°F after 5 minutes and continue baking normal amount of time.

Yield: 12 squares

From the kitchen of Melinda Harris