

Johnny Cake (Corn Bread)

Dry Ingredients:

2 cups Corn Meal
1 cup Flour
 $\frac{1}{2}$ cup Sugar
1 tsp. Baking Soda
 $\frac{1}{2}$ tsp. Salt

Liquid Ingredients:

$\frac{1}{2}$ cup Vegetable Oil
1- $\frac{1}{2}$ cup Sour Milk (Sour Milk = 1 Tbs. Apple Cider Vinegar to 1 cup Milk)

Directions:

1. Combine dry ingredients.
2. Add liquid ingredients.
3. Pour into greased 8" cake pan.
4. Bake for 30 minutes at 375 deg F.

For a 12" Dutch Oven:

- Make a double batch.
- Use 11 coals on bottom and 15 coals on top to bake at 375 deg F.

Dutch Oven tips:

- Turn oven $\frac{1}{4}$ turn at 15 minutes, and turn lid another $\frac{1}{4}$ turn to prevent burning one area on the top or bottom of the cake.
- Use Butter-Flavor shortening to grease the inside of the Dutch oven.