







Corn Bread

- 1 cup butter
- 1 1/3 cups coconut sugar
- 4 eggs
- 2 cups buttermilk
- 1 teaspoon baking soda
- 2 cups yellow cornmeal
- 2 cups flour
- 1 teaspoon salt

Melt butter in saucepan
Beat butter and sugar together
Add eggs and beat well
Combine buttermilk and soda and stir into mix
Add cornmeal, flour, salt and stir until blended
Pour into greased 9 x 13 pan

Bake at 400 degrees for 25 minutes

