



## **K of C (COUNCIL 14660)**

### **Cornbread (For A Crowd)**

#### **Ingredients**

5 Cups All Purpose Flour  
5 Cups Cornmeal  
¼ Cup + 1 Tbsp Baking Powder  
¼ Cup Salt  
10 Eggs (Slightly Beaten)  
5 Cups of Buttermilk  
1 ¼ Cup Of Melted Butter  
2 Cups Sugar

#### **Directions**

Preheat oven to 400 degrees. Combine dry ingredients (flour, cornmeal, baking powder, salt, and sugar) in a large bowl, and mix thoroughly. In a separate bowl, combine eggs, buttermilk and mix. Add the egg mixture to the dry ingredients and mix. Add the melted butter and mix thoroughly. Pour into buttered baking pan and spread evenly (the batter should be about two inches thick in the pan). Bake for approximately 25 minutes or until a knife inserted in the center of the pan comes out clean. Vivat Jesus!