Hot Water Cornbread

Ingredients

- 1 cup corn meal
- 2 tsps baking powder
- 1/2 cup flour
- 1 tsp salt
- Boiling water?to consistency to pat them out
- 1 bowl of cool water

Summary

Yield: 8
Prep Time: 5 minutes
Category: Breads
Cuisine: American

Instructions

Combine using just enough of the boiling water to bring mixture to a consistency to pass them out. Use a bowl of cool water for cooling your hands as you pack them out. Be careful they are hot! Fry in hot shortening until brown then turn them over. Great with a vegetable meal!