

California Corn Bread

(Gale Finlayson)

HEAT: oven to 400 degrees

BAKE: 30-40 minutes

2 boxes JIFFY or any corn bread mix (more than just corn meal)

One large cast-iron frying pan (or two middle-sized ones)

¼ cup vegetable oil (to cover bottom of frying pan)

1/3 – ½ cup sugar (depending on your sweet tooth)

¼ cup butter, added in tablespoon increments to blend better

½ cup milk

One small can of creamed corn (takes a bit longer to cook)

Or drained corn Niblets, or Mexican style: Niblets with red peppers

Two eggs

METHOD

PAN PREPARATION: all iron pans oxidize, so remove the iron rust first

Coat bottom with oil, then place pan on burner for 1 minute; wipe carefully with paper towel to remove all rust

Line pan bottom with fresh oil and place in oven to heat up

BLEND all ingredients, those on the box and those extra

TEST skillet with a few drops of water, tossed in from a distance. It is ready for batter if oil sizzles and hisses when water hits

REMOVE pan with great care and GLOVES to prevent burning yourself. Place on a safe counter: metal or wooden

Batter sizzles and starts to cook as soon as it touches the pan!!!

BAKE until golden brown on top. Test with many toothpick pricks. Sides appear done, but the center may still be moist.

SLICE into 12 large pieces or 16 mini wedges, very crumbly

SERVE when hot, if possible

NOTE: this is a double recipe from what is printed on one box. You can make a smaller one by using just one box and one egg, reducing all ingredients by half. ENJOY, but don't get burned!