

Corn Pone

Oscar · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

16

Description

This is a wonderful corn pone recipe from my friends grandmother Once you prepare this dish it will become a staple It is moist and delicious and goes great with barbeque and other Southernstyle dishes

Ingredients

- - 3 cups white cornmeal - 4 cups boiling water - 1 ¼ cups white sugar - 1 teaspoon salt - 2 cups milk - 3 eggs - ½ cup butter
- melted

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Butter a 9x13-inch baking pan. Place cornmeal in a large bowl. Pour in boiling water
2. stirring until blended. Add sugar and salt; blend using an electric mixer. Beat milk and eggs together; stir into the cornmeal mixture. Add melted butter and blend well. Pour into the prepared pan. Bake in the preheated oven until top is slightly browned
3. about 1 hour. Cook's Note: This is a family recipe that was adapted by Claire Andress from Minne Hastings's recipe.