



Corn Bread

Ingredients:

- 2 cups of **Juana®** corn meal
- 1 cup of **Selecta®** all-purpose flour
- 1 $\frac{1}{2}$ teaspoon of salt
- 1 $\frac{1}{2}$ teaspoon of baking powder
- $\frac{1}{2}$ teaspoon of baking soda
- 4 teaspoons of sugar
- 2 eggs
- 1 $\frac{1}{2}$ cups of buttermilk
- 1 $\frac{1}{2}$ tablespoons of vegetable shortening
- 1 $\frac{1}{2}$ tablespoons of butter

For greasing the pan:

- 2 teaspoons of **Juana®** corn meal
- 1 teaspoon of butter

Preparation:

1. Preheat oven to 425°F.
2. In a large bowl, put all dry ingredients: **Juana®** corn meal, **Selecta®** all purpose flour, salt, baking powder, baking soda, and sugar; and use the whisk to combine them very well.
3. In a microwave-safe glass bowl, add the vegetable shortening and butter. Heat in the microwave until melted. Set aside.
4. Add the eggs and buttermilk to the bowl with the dry ingredients. Mix using a plastic spatula until well combined.
5. Add the melted shortening and butter to the mixture. Stir well with the spatula or whisk until fully incorporated.
6. Pour the batter into a baking pan that has been greased with butter and dusted with **Juana®** corn flour.
7. Bake for 20 – 25 minutes until a toothpick comes out clean from the center of the bread and the outside is golden brown.

Makes: 1 corn bread