

Blue Corn Cornbread

1 cup blue cornmeal

1 cup all-purpose flour

5 tsp baking powder

$\frac{1}{4}$ cup white sugar

1 pinch salt

2 eggs, beaten

1 cup milk

$\frac{1}{2}$ cup butter, melted

Preheat oven to 350 degrees F. Grease 9x9 inch baking dish. Mix cornmeal, flour, baking powder, sugar and salt in bowl. Stir in eggs and milk. Stir melted butter into the cornmeal mixture. Transfer cornmeal mixture to the prepared baking dish.

Bake on center rack for 30 to 35 minutes, until the edges of the cornmeal pull away from the sides of the dish. Insert fork into the center and it should come out clean. Cool for 10 minutes.

Note: For extra sweetness, I sprinkled some finishing sugar over the batter before baking.