

Van's Spoon Bread

Source: Ann Schoelles

Ingredients

- 2½ cups Milk
- 1 cup Yellow Corn Meal
- 3 Eggs
- 2 Brown Sugar
- 1¼ cups Butter, Melted
- ¼ teaspoon Herb Of Choice, Optional
- 1 teaspoon Baking Powder

Method

Heat 2 cups milk to simmer. Stir in corn meal - will be very thick. Beat eggs. Mix in remaining ½ c. milk, sugar, salt and melted butter. Combine with the corn meal.

Stir in baking powder and herb.

Pour into well buttered 1½ qt. baking dish.

Bake 400°F for 45 minutes.

Notes

Milk amount corrected from 2 cups to 2½ cups — the Method uses 2 cups to simmer the corn meal, then calls for “remaining ½ c. milk” mixed in later, which only adds up if the total is 2½ cups.