## **Cornmeal Bread**

Wonderful with a Southern or Mexican meal -- if it makes it to the table. Also is a nice bread to use in filling for that turkey celebration.

## ONE POUND LOAF PAN

2 cups bread flour 1 cup yellow cornmeal 1 tsp. salt 2 Tbs. sugar 1/4 cup vegetable oil 1 egg 1 cup water 1-1/2 tsp. dry yeast

## TWO POUND LOAF PAN

2-2/3 cups bread flour 1-1/3 cups yellow cornmeal

1-1/3 tsp. salt

2-2/3 sugar

5 Tbs. vegetable oil

1-1/2 eggs

1-1/3 cups water

2-1/2 tsp. dry yeast



## BASIC BAKE MODE

Variation: If you can find it in your health food store, try blue cornmeal.

Note: Egg substitutes may be used interchangeably for eggs. Where half eggs are used, it is easier to use the substitutes. Measure one egg and beat with fork. Use only half of the mixed egg in the recipe.