

## ANN'S SPOON BREAD

### Ingredients:

3 CUPS SCALDED MILK  
1 CUP WHITE CORNMEAL  
3 EGG WHITES  
3 BEATEN EGG YOLKS

1 TABLESPOON BUTTER  
1 TEASPOON SALT  
2-3 TABLESPOONS SUGAR  
PLUS SOME BOILING WATER

Please remember our team if you have family or friends who are wanting to buy or sell a home.

**WE APPRECIATE REFERRALS!**

### DIRECTIONS:

GREASE THE PAN ....COOK 45 MNUTES AT 350

scald milk, gradually add cornmeal and cook for approximately 5 minutes. Stir constantly. cool slightly and add butter, sugar, salt, egg yolks. Cool a bit more and fold in the egg whites last. Pour in pan and bake.

really good sliced and fried the next morning...if you use a loaf pan makes it easy



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