



# Microwave Corn Bread

## INGREDIENTS

1 cup all-purpose flour  
1 cup cornmeal  
1/4 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 egg, beaten  
4 tablespoons melted butter  
2/3 cup buttermilk

## DIRECTIONS

1. Combine all the ingredients in a large bowl, stirring until fairly smooth. Pour into an 8-inch square or 8 1/2-inch round cake dish and smooth the top of the batter. (If using a square pan cover the corners with foil to prevent over cooking). Place the dish on top of a microwave proof cereal bowl. Cook on MEDIUM for 8 minutes; remove the foil corners. Cook on HIGH for 1 to 4 minutes, or until a toothpick inserted in the center comes out clean. (If there is no turntable in microwave, rotate 1/4 turn once or twice) Note that the top may appear damp, but not wet. Let stand directly on the counter for 5 to 10 minutes before serving. Serve warm.
-

Recipe brought to you by <http://sharetherecipe.com/>