

Hopi Blue Cornbread

Preheat oven to 375 degrees.

Place jar contents in a large bowl. Add 2 Tablespoons safflower oil, 1 egg, and 1 cup milk. Stir to mix well. Spread in a greased 8 x 8-inch baking dish. Bake for 25-30 minutes or until a wooden toothpick inserted near center comes out clean.

Makes 16 pieces

Ingredients: flour, blue cornmeal, yellow cornmeal, sugar, baking powder, baking soda

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