

Blueberry Cornbread

1- $\frac{1}{2}$ cups flour	2 beaten eggs
1 cup cornmeal	2 cups milk
$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ cup melted butter
$\frac{1}{2}$ tsp salt	1 cup blueberries
4 tsp baking powder	

Heat a greased skillet in the oven while preheating to 425°.

Sift the flour, cornmeal, sugar, salt, and baking powder into a bowl. Mix the eggs, milk, and butter, and add to the dry ingredients. Beat until smooth. Fold in the blueberries.

Pour into the skillet and bake for 30 minutes at 425°.

Adapted from the *Southern Living Deep South Cookbook* (1972).