

## Byrd Corn Hermits

2 cups cornmeal	½ cup chopped walnuts
½ tsp baking soda	¼ cup butter
¾ tsp salt	¼ cup lard
1 tsp cinnamon	1-½ cups brown sugar
¼ tsp cloves	2 beaten eggs

Mix the cornmeal, baking soda, salt, cinnamon, and cloves, then stir in the walnuts.

Cream the butter and lard together. Add the brown sugar a few tablespoons at a time, then add the eggs. Beat well. Add the dry ingredients and mix.

Drop by teaspoonfuls onto a greased baking sheet. Bake at 375° for about 7-9 minutes.

Adapted from *Empire Cookbook* (1956) by Byrd Kellogg.

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