

MARIE CALENDER'S CORNBREAD

2 cups Bisquick
3 Tablespoons cornmeal
1 teaspoon baking soda
1 cube margarine, melted
1 cup milk
1/2 cup sugar
2 eggs

Mix dry ingredients.

Mix margarine, milk and eggs.

Add to dry mixture.

Stir until mixed well.

Batter will be lumpy.

Bake in 8 Or 9 " square pan at 325° for 40 minutes.

To make honey-butter: Mix 2 parts of soft spread margarine to one part honey. Mix thoroughly.