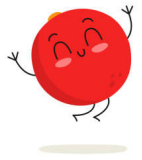




Cranberry Cornbread Mix

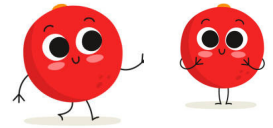


ingredients

- 1 1/2 cups flour
- 1 cup yellow cornmeal
- 1 cup dried cranberries
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

directions

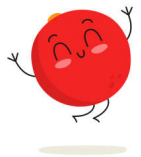
- Layer dry ingredients attractively in any order in a 1-quart food storage jar with a tight-fitting lid. Pack ingredients down lightly before adding another layer.
- Seal jar; cover top with fabric. Attach a gift tag with raffia or ribbon.



PROVIDED BY ANITA FALEN OF MOSCOW GRANGE
AND THE GENNESEE 4-H LIVESTOCK CLUB



Cranberry Cornbread

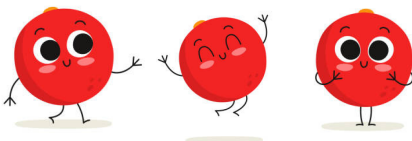


ingredients

- 1 Jar Cranberry Corn Bread Mix
- 1/2 cup shortening
- 1 1/3 cups buttermilk
- 2 eggs

directions

- Preheat oven to 350F. Spray 8 1/2 x 4 1/2-inch loaf pan with nonstick cooking spray.
- Pour mixture into a large bowl. Cut in shortening with a pastry blender or 2 knives until the mixture resembles coarse crumbs. Beat buttermilk & eggs in a small bowl until blended. Add to shortening mixture; stir until mixture forms a stiff batter. Pour into prepared pan, spreading evenly.
- Bake 45-50 minutes or until toothpicks come out clean. Cool in pan on wire rack 10 minutes; remove from pan and cool 10 minutes longer. Serve warm



PROVIDED BY ANITA FALEN OF MOSCOW GRANGE AND THE GENNESEE 4-H LIVESTOCK CLUB