

Buttermilk Cornbread

1 1/4 cups cornmeal	1/2 teaspoon salt
1 cup all-purpose flour	1 egg
2/3 cup packed brown sugar	1 cup buttermilk
1/3 cup sugar	3/4 cup olive oil
1 teaspoon baking soda	

In a mixing bowl, combine cornmeal, flour, sugars, baking soda and salt.

In another bowl, beat the egg, buttermilk and oil.

Stir into dry ingredients just until moistened. Pour into a greased 9-in. round or square baking pan (pan will be full).

Bake at 425 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean.

Cool on a wire rack for 5 minutes.

Serve warm.