



Recipes

Berry Delicious Johnny Cake

by Jarrod Proulx, youth entry in the 2008 Yates Mill Cornmeal Cook-off

Ingredients:	1 cup flour
½ cup sugar	½ tsp. baking soda
3 Tbs. butter, melted	1 tsp. salt
1 egg	½ cup raspberries*
1 cup milk	½ cup blackberries*
1 tsp. vinegar	1 Tbs. large crystal sugar for topping (optional)
1 cup cornmeal	

Procedure:

1. Preheat the oven to 350 degrees and grease and flour a 9-inch square baking pan.
2. In a large mixing bowl, combine the sugar, melted butter, egg, milk, and vinegar.
3. In a separate bowl, sift together the cornmeal, flour, baking soda, and salt.
4. Blend the dry ingredients into the wet ones.
5. Carefully mix in the berries.
6. Pour into the baking pan.
7. Sprinkle the large crystal sugar on top if desired.
8. Bake at 350 degrees for 20-30 minutes, or until a toothpick inserted into the middle of the cake comes out clean.

**Staff notes:* Don't be afraid to use substitutes if you don't have certain ingredients. The staff member who baked this bread did not have raspberries or blackberries and instead used frozen strawberries and blueberries (rinsing and blotting them with paper towels first to help keep the berry juice from coloring the bread). She also did not have a 9-by-9 inch baking pan and used an 8-by-8 inch pan instead; if you use a smaller pan like this one, you may need to bake the bread for longer than what the recipe calls for.