



## Herbed Cornmeal Bread

- 2 cups cornmeal (freshly ground to a medium consistency)
- 1 cup whole grain flour (Spelt or Khorasan works well)
- 1 cup wheat flour (with bran sifted out if you prefer a lighter consistency and more rise)
- 2 tbsp baking powder
- 1 tsp each dried thyme, dried tarragon and salt
- 2 cups milk
- ½ cup butter, melted
- 2 eggs, lightly beaten

In bowl, combine cornmeal, whole grain and wheat flours, baking powder, thyme, tarragon and salt; mix well. Blend together milk, butter and eggs; add to dry ingredients, stirring just until moistened. Pour into greased 8 inch (2 L) square cake pan. Bake in 400 degree oven for 25 minutes or until golden. Cool and cut into squares. Adapted from Canadian Living Christmas Book.

