

PEACHY CORNBREAD

- 1 1/2 c corn meal
- 1/2 c flour
- 1 T baking powder
- 1/2 t baking soda
- 1 T sugar
- 1 t salt
- 1 c buttermilk
- 2 eggs
- 1/2 c water
- 3 T bacon drippings
- 1/2 c whole kernel corn
- 1/2 c **Emily G's Peach Marmalade**

Preheat oven to 450°. Place the bacon drippings in a cast iron skillet in the oven to melt and heat pan. Mix together the dry ingredients. Add the buttermilk, eggs, water, and jam to the dry ingredients and stir. Remove the bacon drippings out of the oven, stir drippings and corn into the mixture. Pour mixture into the cast iron skillet and bake for 20 minutes.

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