

## Crackling Corn Bread

1 C. Cracklings  
2 C. Cornmeal  
1½ tsp Baking Powder  
½ tsp Baking Soda  
2 Eggs, Well Beaten  
1 C. Buttermilk

Cook cracklings in oven until nicely browned and crisp. Remove from pan and drain on paper towel. Reserve ¼ cup of the lard left behind.

Combine cracklings, cornmeal, baking powder, and baking soda; blend thoroughly.

Add buttermilk and drippings to the beaten eggs; mix thoroughly and stir into cornmeal mixture. Mix until all ingredients are incorporated, do not over mix.

Turn into greased 11x7x1½ inch baking pan. Bake at 400° for 25 to 30 minutes.