



Durgin-Park Cornbread

Joyce Hunt discovered Durgin-Park restaurant and their 200-year-old cornbread recipe on a trip years ago to Boston, her hometown. It may be used for teacake, or for blueberry cake when blueberries are in season.

For Teacake:

$\frac{3}{4}$ c. Sugar
2 Eggs
3 c. Flour
 $1\frac{1}{2}$ c. Milk
1 T. Baking powder
1 T. Butter, melted
 $\frac{3}{4}$ t. Salt

1. Mix sugar with beaten eggs.
2. Sift flour, baking powder and salt together.
3. Add melted butter and milk. (ed: If using 2% milk, add $\frac{1}{2}$ Tbsp. extra butter.)
4. Beat up quickly and bake in large buttered pan in a very hot oven. (Ed: 425 degrees for 20 min.) This makes one large pan that can be cut into 21 squares.

For **Blueberry Cake**, add one cup of blueberries last.

For **Corn Bread**, substitute one cup of granulated yellow corn meal for one of the three cups of flour.

Try serving this wonderful cornbread with *Classic Company Vegetable Beef Soup* and a Hunt Country red wine: **Classic Red**, **Hunters Red** or **Cabernet Franc**.