Hot Water Cornbread

- Ingredients
 1 cup corn meal
 2 tsps baking powder
 1/2 cup flour
- 1 tsp salt
- Boiling water?to consistency to pat them out1 bowl of cool water

Summary Yield: 12 Prep Time: 5 minutes Category: Breads Cuisine: American

Instructions

Combine using just enough of the boiling water to bring mixture to a consistency to pass them out. Use a bowl of cool water for cooling your hands as you pack them out. Be careful they are hot! Fry in hot shortening until brown then turn them over. Great with a vegetable meal!