

Honey Corn Bread-

Eliza Stuart, South Middleboro Grange #337

Preheat oven to 425 degrees

In a large bowl mix together

1 cup cornmeal	1 1/2 tsp. baking powder
3/4 cup flour	1/2 tsp. baking soda
1 tbsp. sugar	1/2 tsp. salt



In a separate bowl mix –

2 large egg, lightly beaten	1/2 cup Honey
6 Tbsp. unsalted butter – melted	1 cup drained can corn
1 1/2 cups Buttermilk	1 cup cooked and crumbled bacon

Pour mixtures together and mix until well mixed. Batter will be lumpy.

Pour into buttered baking dish.

Bake 20 – 25 min. or until top is golden brown.

Cool 10 min. before serving.



Peanut Butter Chocolate Chip Cookies

Noah Stuart, Southeastern Junior Grange #137

Preheat oven to 350 degrees

Mix together

- 1 cup Peanut butter (any kind)
- 1 cup sugar
- 1 egg

Mix until smooth.

Stir in 1/2 cup chocolate chips.

Form dough into round balls. Place on baking sheet 2 inches apart. Flatten slightly with a fork.

Bake 6 – 8 min. or until slightly brown. Cool for 1 min. Remove to wire rack to cool completely

