



## **CORN GEMS**

**DRY INGREDIENTS IN ONE BOWL:**

**3 CUPS CORNMEAL**

**3 CUPS FLOUR**

**3 TABLESPOONS BAKING POWDER**

**6 TABLESPOONS SUGAR**

**2 TEASPOONS SALT**

**WET INGREDIENTS IN SECOND BOWL:**

**3 EGGS**

**3 CUPS BUTTERMILK**

**3/4 CUP OIL**

**ADD WET INGREDIENTS TO THE DRY INGREDIENTS ALL AT ONCE. DO NOT OVER STIR.  
POUR INTO HEAVILY GREASED GEM PAN.**

**BAKE AT 425 ° FOR 20 MINUTES**



## **CORN COB JELLY**

**12 COBS OF RED FIELD CORN (remove the corn)**

**WATER TO COVER**

**1 PACKAGE OF POWDERED PECTIN**

**4 CUPS SUGAR**

**BOIL THE COBS IN WATER 20 MINUTES. LIFT COBS OUT AND STRAIN WATER. MEASURE 3 CUPS OF COB WATER INTO A LARGE POT AND ADD PECTIN. BRING TO A FULL BOIL AND THEN ADD SUGAR. BRING TO A BOIL ONCE AGAIN FOR 1(ONE) MINUTE OR UNTIL THE JELLY SHEETS BETWEEN THE TINES OF A FORK.**