

## **Cornbread Waffles**

1 ½ cups House-Autry plain white cornmeal  
½ cup all-purpose flour  
2 tablespoons sugar  
2-½ teaspoons baking powder  
¾ teaspoon salt  
1 large egg  
1 ½ cups milk

In a large bowl, combine first 5 ingredients. Whisk together egg and milk; add to cornmeal mixture, stirring just until dry ingredients are moistened. Bake in preheated, oiled waffle iron just until crisp.

Serve with syrup or with Layered Crabmeat Spread.