



## *Byron's Dutch Oven Recipes*

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### Johnny-cake

4 cups sour milk	2 cups whole wheat flour
4 eggs; beaten	1/3 cup sugar
1/4 cup butter; melted	2 tsp. baking soda
4 cups cornmeal	1 tsp. baking powder
2 cups all-purpose flour	1 tsp. salt

In a large bowl mix together milk, eggs, and butter. In a separate bowl sift together cornmeal, flours, sugar, baking soda, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon mixture into a lightly greased 12" Dutch oven and spread evenly.

Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45 minutes or until golden brown.

NOTE: For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 10 minutes.

Serve warm with honey butter.

Serves: 12-16

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