

Angel Corn Sticks

1 1/2 cups plain cornmeal
1 cup all-purpose flour
1 (1/4-oz.) envelope active dry yeast
1 tablespoon sugar
1 1/2 teaspoons baking powder
1 teaspoon table salt
1/2 teaspoon baking soda
2 large eggs, beaten
2 cups buttermilk
1/2 cup vegetable oil

Preheat the oven to 450°F.

Stir together the first 7 ingredients in a large bowl. Combine the eggs, buttermilk, and oil; add to the dry ingredients, stirring until the batter is smooth.

Spoon the batter into 2 well-greased cast-iron corn-stick pans, filling half full. Bake at 450°F for 12 to 15 minutes or until golden brown.

Serve warm with butter, plain or flavored.