

Birdie Bread

1 cup whole wheat flour
1 cup yellow corn meal
2 tsp baking powder
3/4 tsp salt
1/2 tsp baking soda
1 Tbs sugar
2 eggs with shells
3 Tbs oil (your preference)
1 cup buttermilk

Grease an 8" pan with Pam. Mix dry ingredients. Wash eggs then pulverize in blender. Mix in oil and buttermilk, then mix in dry ingredients. Bake for 30 minutes at 350 degrees. Cool and cut into small squares and freeze.

Variations: Fruits, veggies, peppers, nuts, etc. can be added to the mixture if you like.