

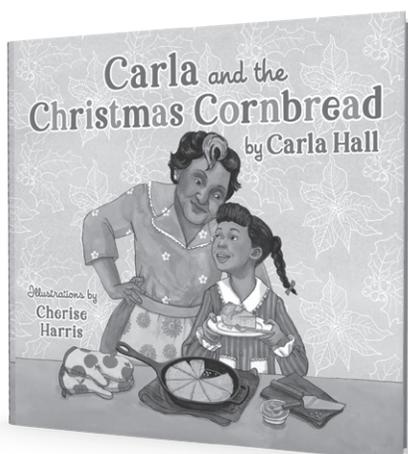
The Best Holiday Ever!



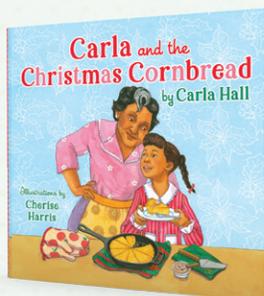
Carla loves celebrating Christmas. It's her favorite holiday! Join the festivities by making your very own Christmas card. Color in the art and ask for an adult's help when cutting along the dotted lines.

FOLD

Merry
Christmas!



FOLD



**Carla and the
Christmas Cornbread**
By Carla Hall
Illustrated by Cherise Harris

My Christmas Wish List

There are many reasons to love Christmas. One of them is the presents! What would you like Santa to bring you this year?

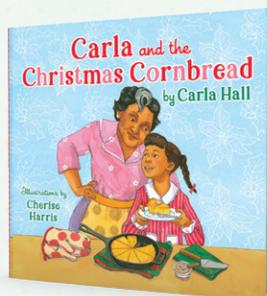
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Illustrated © 2021 by Cherise Harris

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Books for Young Readers

Carla's Christmas Cornbread Recipe



Maybe Santa gets tired of cookies and wants to have a different snack. Luckily, Carla's Christmas cornbread is the perfect treat! Be sure to have an adult's help with preparing the recipe, especially when getting those hot pans out of the oven!

Carla's Christmas Cornbread

1 cup yellow cornmeal
1 tablespoon sugar
2 teaspoons baking powder
1/4 teaspoon salt
2 large eggs
1/2 cup buttermilk
1/2 cup store-bought canned cream-style corn
1/4 cup plus 1 tablespoon canola or other neutral oil

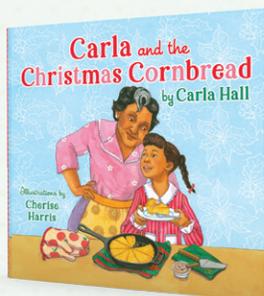
Cinnamon Butter

4 ounces (1 stick)
salted butter, softened
1/2 teaspoon ground cinnamon
2 teaspoons powdered sugar
1/8 teaspoon almond or vanilla extract

Baking Instructions

1. Place four 3.5-inch cast-iron skillet* in the oven, then preheat it to 425°F. Be very careful not to touch the hot skillet without oven mitts or pot holders and be sure to have an adult help with taking the skillet in and out of the oven.
 2. In a medium bowl, combine the cornmeal, sugar, baking powder, and salt. In a small bowl, whisk together the eggs, buttermilk, creamed corn, and 1/4 cup oil.
 3. Pour the wet ingredients into the dry ingredients and mix until smooth. Using oven mitts or pot holders, take the hot skillet out of the oven. Divide the remaining 1 tablespoon oil between the skillet, quickly tilting the pans so that the oil coats the bottom and sides, and then pour the batter evenly into the skillet. The batter will begin sizzling right away.
 4. Put the skillet in the oven and bake until golden brown and a cake tester inserted in the center comes out clean, about ten to thirteen minutes. Remove the hot skillet from the oven and place on a cooling rack to cool slightly.
 5. While the cornbread bakes, prepare the cinnamon butter. In a medium bowl, mix all the ingredients with a rubber spatula. Stir until everything is mixed well and is an even color (no streaks). Transfer the butter into an airtight container.
- Serve the cornbread hot or warm with a dollop of cinnamon butter. This recipe makes four 3.5-inch round cornbreads—some for your family and one for Santa.

*You may substitute a muffin tin in place of the skillet.



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