

# Boobanatzza



## RECIPE

### Boobanatzza

#### ingredients

- 1/2 box yellow cornmeal
- 3 full Tbsp sugar
- 1 level tsp salt
- 1 tbsp butter
- 2 slices American cheese
- 1 egg

#### directions

- Heat oven to 375° - 400° F
- Boil water
- Put corn meal in a bowl
- Add sugar, salt, butter, cheese and oil.
- Pour enough boiling water into mixture until it is slightly thick.
- When pouring water, stir mixture, mix and add egg last.
- Put a little oil in bottom of baking dish, add the mixture, put a little oil on top (by sprinkling with a spoon over the top) and cook in a hot preheated oven.

# Boobantza

## BOOBANTZA (from Mommy's Recipe book)

1/2 Box Yellow Cornmeal

3 Full Tablespoons Sugar

1 level teaspoon Salt

1 Tablespoon Butter

2 slices American Cheese (cut in small pieces - grate)

1 beaten Egg

BOILING WATER  
2 tablespoons salt

Put corn meal in a bowl, add the SUGAR, SALT, butter, cheese, and oil. Pour enough boiling WATER into mixture until it is slightly thick. When pouring water, stir mixture, mix, ~~and~~ Add egg last!

Put a little oil in bottom of baking dish, add the mixture, put a little oil on top (by sprinkling with a spoon over the top), and cook in a hot preheated oven ~ 375° - 400°: