

## CORNMEAL SHORTCAKES WITH TOMATO JAM

1 1/2 cups self-rising flour  
1 1/4 cups yellow cornmeal  
2 teaspoons baking powder  
1/4 teaspoon salt  
2/3 cup fat-free milk  
2 tablespoons olive oil  
1 tablespoon fresh lemon juice  
Cooking spray  
GOOD EATS Tomato Jam

Preheat broiler. Preheat oven to 400°. To prepare shortcakes, lightly spoon flour and cornmeal into dry measuring cups; level with a knife. Combine flour, cornmeal, baking powder, and 1/4 teaspoon salt in a large bowl, stirring with a whisk. Make a well in center of mixture. Combine milk, oil, and juice; add to flour mixture. Stir just until moist. Turn dough out onto a lightly floured surface; knead lightly 3 or 4 times. Roll dough into a 1/2-inch thickness. Cut with a 2 1/2-inch round cutter into 12 rounds; place on a baking sheet coated with cooking spray. Bake at 400° for 15 minutes or until lightly browned. Serve with tomato jam.