

ArmadilloPepper.com

Panhandle Cornbread Recipe

Yield: 4 servings

1 c Corn Meal; Yellow
1 tb Baking Powder
1 c Cheddar; Sharp, Shredded
2 ea Eggs; Lg, Beaten
1/2 c Vegetable Oil
1 c Dairy Sour Cream
8 oz Corn; Cream Style, 1 Cn
4 oz Green Chile Peppers; Chopped

Preheat the oven to 400 degrees F. and generously grease a 12 cup bundt or 9-inch tube pan; set aside. In a large bowl, combine the cornmeal and baking powder. Stir in the cheddar. In a medium bowl, beat the eggs, oil, sour cream, corn and chiles together. Add to the cornmeal mixture. Stir until just moistened and then spoon the batter into the prepared pan. Bake for 40 to 50 minutes in the preheated oven until a wooden pick inserted in the center comes out clean. Cool on a rack for 10 minutes then invert over a serving plate.

Recipe via Meal-Master (tm) v8.05