



Cheesy Cornbread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr

Description

When youre craving comfort food our recipe for Cornbread should satisfy that craving Weve taken traditional cornbread and added corn and cheese to make it that much better You may want to make an extra batch

Ingredients

- - 1 cup flour - 1 cup cornmeal - 3 tablespoons sugar - 1 tablespoon baking powder - ½ teaspoon salt - 2 large eggs - ¾ cup milk - 1/2 cup Country Crock® Spread
- melted - 1 cup corn - 1 cup shredded Cheddar cheese

Instructions

1. Preheat oven to 350 degrees F. Grease and flour 8x8-inch baking dish. Combine flour
2. cornmeal
3. sugar
4. baking powder
5. and salt in a large bowl. Mix eggs
6. milk
7. and melted butter. Stir egg mixture into flour mixture just until moistened. Stir in corn and cheese. Pour into prepared baking dish. Bake 40 to 45 minutes or until toothpick inserted into center comes out clean. Cool 10 minutes then cut into 2-inch squares. Serve warm with Country Crock® Honey Butter Spread. Cook's Note: Substitute Monterey Jack cheese for the Cheddar cheese if desired.