

Kernel Cornbread (the best, rather sweet)

9 servings

Ingredients:

1 cup sifted flour

2 eggs, slightly beaten

1 cup yellow cornmeal

1 cup milk

4 teaspoon baking powder

3 tablespoons melted butter

1 teaspoon salt

1 can (8³/₄ ounces) cream style corn

1/4 cup sugar

Preheat oven to 425°. Grease well a 9x9x1³/₄" pan. Sift flour with cornmeal, baking powder, salt, & sugar; set aside. In medium bowl, combine eggs, milk, melted butter, & corn. Add the flour mixture, stirring until well combined. Pour into prepared pan; bake 25-30 minutes, or until cake tester (toothpick) comes out clean. Cut into squares & serve hot.