

The Baldpate Inn Cornbread Recipe

Ingredients

2 c canned creamed corn .
1 c sugar .
4 tsps baking powder .
1 c yellow cornmeal .
4 large eggs .
1 c flour .
1/2 c cheddar cheese, shredded .
1/2 c monterey jack cheese, shredded .
1/4 tsp salt .
1 c butter or margarine, at about room temp

Directions

Step #1 Heat oven to 350°F.

Step #2 Grease a 13 x 9 inch baking pan.

Step #3 Using an electric mixer, beat butter & sugar until mixed & smooth.

Step #4 Add eggs, one at a time, beating after each.

Step #5 Gradually beat in corn & cheeses.

Step #6 Stir in remaining ingredients.

Step #7 Spread evenly in prepared pan.

Step #8 Place in oven, close door, as soon as possible reduce heat to 300°F & bake 1 hr or until pick inserted in center comes out with moist crumbs.