

Betty's Sour Cream Cornbread



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Betty demonstrates how to make Sour Cream Cornbread. This bread is great with a casual meal or served hot with butter anytime.

Sour Cream Cornbread

2 eggs, well-beaten
1 cup self-rising cornmeal mix
½ cup vegetable oil
1 cup sour cream
1 small can undrained whole kernel corn (about 8 ounces)
about 1 to 2 tablespoons peanut oil, for greasing skillet
butter, as desired, for serving

In a large bowl, use a spoon to mix all ingredients together, just until well-combined. Pour batter into a hot 10 ½-inch skillet that has been greased with peanut oil. Bake at 450 degrees (F) until a toothpick inserted in the center comes out clean. If top is not brown, turn oven to broil for the last minute or so. Remove from oven and immediately cut into wedges and serve with butter. Delicious! I hope you enjoy this recipe! --Betty :)