

KENTUCKY SPOON BREAD



INGREDIENTS

- 4 Eggs, Beaten
- 3/4 stick (3oz) of Butter
- 16 oz Sour Cream
- 1 16oz can of Whole Kernal Corn with water
- 1 16oz can of Creamed Corn
- 1 16oz box of Krusteaz* Sweet Corn Muffin & Cornbread Mix

PROCEDURES:

1. Preheat the oven to 350°F.
2. In a large bowl, mix eggs, butter (softened), sour cream, and cans of corn.
3. Add cornbread flour and mix well.
4. Pour into a baking dish (~2.5 quarts).
5. Bake uncovered (~75 minutes) until the top is golden brown and the inside is firm (use a toothpick or skewer to check).

*Recommended Brand:

