

Cornbread Supreme

If your family would like to try it, you will need:

- 1 cup butter/margarine
- 1 cup sugar
- 4 eggs
- 1 16-oz. can creamed corn
- $\frac{1}{2}$ cup grated jack cheese
- $\frac{1}{2}$ cup grated milk cheddar cheese
- 1 cup flour
- 1 cup yellow cornmeal
- 4 tsp. baking powder
- $\frac{1}{4}$ tsp. salt



All you will need to do is:

15. Preheat oven to 350° and lightly butter 9"x13" pan.
16. Cream butter and sugar together.
17. Add eggs 1 at a time, beating after each addition.
18. Stir in creamed corn and the cheeses.
19. In a separate bowl, sift the dry ingredients (flour, cornmeal, baking powder, salt).
20. Add dry ingredients mixture to wet ingredients mixture and stir.
21. Pour into prepared pan.
22. Bake 30 minutes or until lightly browned on top.
23. Cut into squares and serve warm.