

Sour Cream Cornbread
(from Linda Giddens – 6/3/2024)

Use about one tablespoon of cooking oil in an iron skillet. Heat in a 400 degree oven for about 15 minutes.

Ingredients:

- 1 Cup of self-rising cornmeal
- 1 Cup of sour cream
- 1 Can of creamed style corn
- ½ Cup cooking oil
- 1 Egg

Mix all ingredients in a large bowl. The pour mixture into the heated skillet. Bake for about 40 minutes until the bread is slightly browned on top. Leave the bread in the skillet to cool. The bread is too soft to turn out onto a plate.