

Creamed Corn Bread

2 cup yellow cornmeal

1 tsp kosher salt

2 tbsp sugar

2 tsp baking powder

½ tsp baking soda

1 cup buttermilk

2 eggs

1 cup creamed corn

2 tbsp canola oil

In a bowl combine cornmeal through baking soda. Whisk to blend.

In a large bowl combine buttermilk, eggs and creamed corn. Combine thoroughly, mix in dry ingredients and stir well. Stir in canola oil. Pour into a greased 8 inch pie pan and bake 350 for about 30-40 min.