

Kathryn's Cornbread Recipe

Here is the recipe from A Taste of Oregon ~

Cornbread

1 cup butter
1 cup granulated sugar
4 eggs
1 4oz can green chilies- chopped (Optional)
1 16 oz can cream style corn
1/2 cup shredded cheddar cheese
1 cup sifted flour
1 cup sifted yellow corn meal
4 tsp baking powder
1/2 tsp salt

Cream butter and sugar. Mixing well, add eggs, one at a time. Add chilies, corn, and cheese - mix well. Sift flour and corn meal together with baking powder and salt. Add to corn mixture. Blend well. Pour into greased and floured 9x13 pan. Place pan in preheated 350 deg. oven and immediately reduce heat to 300 deg. Bake for 1 hour. Serve warm.