

## **Judy's Best Cornbread**

from Lynne's Sunday Suppers, March 2000

Serves 4-6

Judy Graham created this luscious southern-style cornbread. Use fresh corn when in season, but niblet-style canned corn tastes just fine here. You could bake the bread an hour ahead, wrap in foil and reheat.

- 2 large eggs
- 8-oz container sour cream
- 1/2 C milk
- 1 2/3 C corn kernels (canned niblet corn, or from 3 fresh ears)
- 1 1/4 C coarse-ground cornmeal (organic if possible)
- 3/4 C all-purpose unbleached flour
- 3 TBS sugar
- 2 tsp baking powder
- 1/2 tsp baking soda
- 3/4 tsp salt

1. Preheat oven to 425° F. Grease a 9" square pan. In medium bowl beat together eggs, sour cream and milk till smooth. Stir in corn. In bigger bowl, stir together rest of ingredients to thoroughly blend.

2. Stir egg mixture into dry ingredients only long enough to moisten - batter will be a little lumpy. Scrape it into pan and bake about 25 minutes, or till a knife inserted in center of cornbread comes out with a few dry-looking streaks. Serve hot.

### **March's Sunday Suppers Menu**

**Lynne's Menu Introduction**

**Roasted Asparagus-Orange Salad**

**Judy's Best Cornbread**

**Sunday Tomato Soup**