

SAMSSites Recipes

Mexican Corn Bread

Lee`s Mom

This recipe was originally made with white flour. Substituting the white flour for corn or other gluten-flour doesn`t change the good texture and taste. It is one of the best corn bread recipes that I have tried. It has a good texture and stays moist.

- 1 can creamed corn
- 3/4 cup milk
- 1/3 cup oil
- 2 beaten eggs
- 1/2 teaspoon salt
- 4 oz can diced green chiles
- 1 cup corn meal
- 1/2 cup corn flour (rice or oat flour)
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- Sift together and add
- 1 cup grated cheese

Mix creamed corn, milk, oil, eggs, salt and chilies well. Sift together corn meal, flour baking powder, baking soda and then add to mixture Add cheese Bake in greased 9x9 pan at 400 degrees about 45 min.

