

Texas Wheat

Texas-style
CORNBREAD



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Prep: 15 minutes | Bake: 40 - 50 min. | Servings: 12

INGREDIENTS

- 1 ½ cups shredded sharp Cheddar cheese (6 oz)
- ¾ cup buttermilk
- 1/3 cup vegetable oil
- 2 eggs, slightly beaten
- 1 can (8.5 oz) cream-style corn
- 1 can (4.5 oz) chopped green chiles
- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt

DIRECTIONS

Heat oven to 375°F. Generously spray 1 1/2-quart casserole dish with cooking spray. In large bowl, mix cheese, buttermilk, oil, eggs, corn and chiles; blend well. In small bowl, mix cornmeal, flour, baking powder, baking soda and salt. Add to cheese mixture; stir just until dry ingredients are moistened. Pour into casserole. Bake 40 to 50 minutes or until cornbread is deep golden brown and toothpick inserted in center comes out clean. Cool 10 minutes; remove from casserole. Serve warm.