

Southwestern Style Corn Bread

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1 ¼ cups all-purpose flour
¾ cup yellow or blue cornmeal
3 Tbs. sugar
2 tsps. baking powder
½ teaspoon salt
¼ cup LAND O LAKES® butter, melted

1 cup milk
1 egg, slightly beaten
1 cup frozen sweet whole
corn, thawed, drained
2 Tbs. chopped green chilies
2 Tbs. chopped green onions

Heat oven to 400°F. In large bowl combine flour, cornmeal, sugar, baking powder and salt. Stir in butter, milk and egg just until moistened. Gently stir in corn, chilies and onions. Spoon into greased 9-inch square baking pan. Bake for 25-30 minutes or until lightly browned. Serve warm. **YIELD:** 12 servings.

TIP: To make corn bread sticks, fill greased corn bread sticks pan almost full. Bake for 13 to 18 minutes or until very lightly browned. Cool 5 minutes; remove from pans. **YIELD:** 2 Dozen.