



Guatemalan Corn Bread

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Categories: Side Dish

Servings: 12

Preparation Time: 20 minutes

Start to Finish Time: 55 minutes

Description: A delicious variation to corn bread.

Ingredients

3 Eggs

3 ears Fresh Corn,
kernels removed

1/4 c Cheddar Cheese,
shredded

1 pinch Salt

1 c Sugar, or less to taste

1 c Yellow Corn Meal

1 t Baking Powder

1/2 stick Butter, melted

Directions:

1) Preheat oven to 350 - 375 degrees F

2) Blend the corn kernels and eggs in a blender. Add a small amount of water if too thick.

3) In a mixing bowl, combine the rest of the ingredients. Add the corn and butter mixture and combine.

4) Place in a greased, glass square casserole. Bake in the oven for 35 minutes or until golden brown.

5) Serve warm.