

Incredibly Moist, Incredibly Dee-licious Pig-Pickin' Sour Cream Cornbread

This very easy one-bowl recipe is a Southern favorite. You will see many variations. One is published as Mrs. Dean Rusk's cornbread, and Nathalie Dupree has a version called "Snackin Cornbread" in her book, *New Southern Cooking*.

Makes 10 servings

3 large eggs
 1 1/2 cups canned creamed corn
 1 1/2 cups sour cream, about 14 ounces
 3/4 cup corn, canola, or vegetable oil
 1 1/2 cups cornbread mix or self-rising cornmeal
 2 to 3 tablespoons all-purpose flour
 3/4 teaspoon salt
 1/2 teaspoon baking powder
 Optional: small amount of Hot chilies, finely chopped
 3 tablespoons butter, melted
 Nonstick cooking spray

1. Preheat the oven to 425°F (218°C). This would probably be **375°F Convection Oven**
2. Beat the eggs slightly in a medium mixing bowl. Stir in the creamed corn, sour cream, and oil. Add the cornbread mix, flour, salt, and baking powder. Stir to blend well. Spray a 9-inch skillet with an ovenproof handle with nonstick cooking spray (see Note). Pour in the batter.
3. Place the skillet on the burner on medium high heat for 1 minute. Then place on a shelf in the upper third of the oven. Turn the oven down to 375°F (191°C) and bake for 35 to 40 minutes. Slide under the broiler about 4 inches from the flame for 45 seconds to a minute to brown the top. Watch carefully. Brush the top with melted butter for a shiny finish.

Note

Instead of a skillet, spray a 9-inch round cake pan with nonstick cooking spray. Pour the batter into the pan and place on a shelf in the upper third of the oven. Turn the oven down to 375°F (191°C) and bake for 40 minutes. Brown under the broiler as above and brush with melted butter.