



HOLIDAY RECIPE FROM
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Corn Bread

This cornbread is always a hit, especially when paired with homemade honey butter. We generally make it with a side of honey butter. Simply blend 1 cup softened butter, 1/3 cup honey, and 3 Tbsp powdered sugar, depending on one's level of sweet tooth. Spread it generously on warm cornbread for a delicious, sweet-savory treat that's perfect for any meal or gathering!

Servings: 36

→ Ingredients

- 6 eggs
- 1/2 cup sugar
- 1 pint sour cream
- 2 pkg Jiffy corn bread mix
- 1 stick of butter, melted
- 1 - 15 oz. can cream style corn

→ Instructions

- Break eggs into a large mixing bowl.
- Add remaining ingredients, blending well after each addition.
- Pour into greased 9x13 pan.
- Bake at 350°F for 40-50 minutes or until golden brown.
- Enjoy!
- (Muffins: 35 min. Makes 3 dozen)



Seasoned with love!