

# COUNTRY LIVING™

## Cheesy Picnic Basket Cornbread

### Country Living Picnic Basket Corn Relish

|                                  |                            |
|----------------------------------|----------------------------|
| 3/4 teaspoon salt                | 3 eggs                     |
| 1 teaspoon baking powder         | 1 1/2 cups sour cream      |
| 1/4 teaspoon baking soda         | 1/2 cup canola or corn oil |
| 1 1/2 cups grated cheddar cheese | 1 cup all-purpose flour    |
| 1 tablespoon butter              | 3/4 cup yellow cornmeal    |

Preheat oven to 375 degrees. Preheat a 9-inch cast iron skillet or a 9-inch cake pan in the oven. Whisk together eggs, sour cream, oil, corn relish and cheese until smooth. Sift together flour, cornmeal, salt, baking powder and baking soda. Combine wet ingredients with dry ingredients, mixing until just combined. Add butter to hot skillet and swirl around to coat. Add batter and bake at 375 for 55 to 60 minutes, or until the center tests done with a toothpick. Let cool slightly before serving.

SPECIALTY FOOD