

Sweet Mexican Cornbread

1 cup House Autry Buttermilk biscuit mix
1 cup House Autry yellow cornmeal
1/3 cup sugar
2 teaspoons baking powder
1/3 cup sweetened condensed milk
1/3 cup milk
1/4 cup butter, melted
3 eggs, slightly beaten
3/4 cup canned (well drained) or frozen whole kernel corn, thawed

Pre-heat oven to 350 degrees. Spray 8 inch square or round pan with non-stick spray.

In large bowl, mix together all ingredients except corn, stir until smooth. Stir in corn. Pour into pan.

Bake for 30-35 minutes or until golden brown and/or when toothpick is inserted in center comes out clean.

Yield: 12 servings