

# Loaded Cornbread Casserole



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Recipe by: Laura Vitale

Serves 12

**Prep Time: 15 minutes**

**Cook Time: 30 minutes**

## Ingredients

- \_\_\_ 1/2 cup of Cornmeal
- \_\_\_ 1/2 cup of All Purpose Flour
- \_\_\_ 2-1/2 tsp of Baking Powder
- \_\_\_ 1/4 tsp of Salt
- \_\_\_ 2 Tbsp of Sugar
- \_\_\_ 1 cup of Cooked and Crumbled Bacon  
(about 8oz raw)
- \_\_\_ 2 Eggs
- \_\_\_ 1/4 cup of Melted Butter
- \_\_\_ 3/4 cup of Sour Cream
- \_\_\_ 1/4 cup of Milk
- \_\_\_ 1 14.5oz can of Cream Style Corn
- \_\_\_ 4 Scallions, finely chopped
- \_\_\_ 4oz of Cheddar, freshly grated half in the  
batter and half on top

1) Preheat your oven to 375 degrees.

2) In a large bowl, whisk together the cornmeal, flour, baking powder, salt and sugar, then add in the melted butter, sour cream, eggs, milk, cooked bacon, creamed corn, scallions, and half of the cheese, mix together really well, pour into a well greased 2qt casserole dish, sprinkle the remaining cheese on top and bake for 30 minutes.

