

# Chili Cheese Corn Bread

*From Positively Stacey*

## INGREDIENTS

- 1/2 Pound Butter - Softened
- 1 Cup Sugar
- 4 Eggs
- 1 Can Chopped Green Chilies
- 1 Can Cream Style Corn
- 1/2 Cup Shredded Monterey Jack Cheese
- 1/2 Cup Shredded Cheddar Cheese (I like sharp)
- 1/4 Teaspoon Salt
- 1 Cup Flour
- 1 Cup Yellow Cornmeal
- 4 Teaspoon Baking Powder
- 2 Tablespoons Honey



## DIRECTIONS

1. Prepare 9x11 pan. Preheat oven to 350 degrees.
2. Mix together dry ingredients: flour, corn meal, baking powder, and salt. Set aside.
3. Cream together butter and sugar.
4. Add in eggs one at a time until each is well blended into butter and sugar mixture.
5. Add green chilies and cream corn - mix well
6. Add in shredded cheeses - mix well
7. Mix in dry ingredients in batches until well mixed.
8. Pour into prepared pan.
9. Drizzle honey on top.
10. Place into preheated oven. Reduce heat to 300 degrees. Bake for one hour or until golden brown and springs back lightly from touch.