



Sour Cream-Chipotle Corn Bread

Makes 3 (8-inch) loaves

Prep: 10 minutes, Bake: 20 minutes,

Cool: 35 minutes

- 3 (8.5-ounce) boxes corn
muffin mix**
- 1 (11-ounce) can chipotle white
corn, drained**
- $\frac{2}{3}$ cup *Daisy*[®] *Sour Cream***
- $\frac{1}{3}$ cup whole milk**
- 3 large eggs**

- 1.** Preheat oven to 400°. Spray 3 (8-inch) round cake pans with nonstick baking spray with flour.
- 2.** In a large bowl, combine muffin mix and corn, stirring until well combined. In a medium bowl, stir together sour cream, milk, and eggs. Add sour cream mixture to corn mixture; stir just until dry ingredients are moistened. Divide batter evenly among prepared pans.
- 3.** Bake for 20 minutes, or until golden brown and a wooden pick inserted in center comes out clean. Cool in pans on wire racks for 5 minutes. Remove from pans, and cool completely (about 30 minutes).