



# PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

## MEXICAN CORNBREAD

1 cup Purity Cottage Cheese

1/4 cup oil

3 eggs

1 (15-ounce) can cream style corn

1 cup self-rising cornmeal

1/2 teaspoon baking powder

1/2 teaspoon baking soda

2 cups shredded Sharp cheddar cheese

1 (4-ounce) can chopped green chilies

With blender or electric mixer, beat cottage cheese until smooth; beat in oil and eggs. Stir in corn and mix. Stir in cornmeal, baking powder and baking soda. Add cheese and green chilies and mix completely. Pour into greased 9 X 13-inch baking pan and bake at 350°F for 30-40 minutes or until cornbread tests done.

Yield: 16-20 squares.