

# Croatian Corn Bread

## Equipment

- 9"x13" pan

## Ingredients

- 4 eggs
- 1 cup sour cream
- 1 cup cornmeal
- 1 tsp salt
- 1 tsp sugar
- $\frac{1}{2}$  cup melted butter
- 1 qt buttermilk
- $\frac{1}{4}$  tsp baking soda

## Instructions

Beat eggs and add sour cream. Mix and add cornmeal, sugar, and salt. Add melted butter, mix and then add buttermilk. Beat mixture until smooth. Add baking soda and mix some more. Pour into greased 9"x13" pan. Bake at 400° for 25 minutes