



Kwanzaa Mealie Cornbread

This South African-style cornbread is indulgently rich, flavorful, and incredibly moist, thanks to Bison Sour Cream.

Servings	Prep Time	Cook Time	Total Time
6	15m	45m	1hr

Ingredients

- ½ cup Bison Sour Cream
- 2 cups fresh corn
- 1 cup all-purpose flour
- ¾ cup cornmeal
- 2 tsp baking powder
- ½ tsp baking soda
- 2 Tbsp sugar
- ¾ tsp salt
- ½ cup milk
- 2 large eggs, lightly beaten
- 2 tsp fresh basil, chopped
- 1 tsp smoked paprika
- 4 Tbsp unsalted butter, melted

Instructions

1. Preheat oven to 350°F. Coat a 10-inch round cake pan with butter and flour. Set aside.
2. Using a blender, pulse the corn until it is coarsely ground — but not pureed.
3. In a medium bowl, whisk together flour, cornmeal, baking powder, baking soda, sugar, smoked paprika, and salt.
4. Whisk in Bison Sour Cream, milk, and lightly beaten eggs until combined.
5. Add corn mixture, melted butter, and fresh basil. Pour batter into prepared cake pan.
6. Bake for about 40-45 minutes, until light golden brown and toothpick inserted in center comes out clean. Let cool, serve, and enjoy!

