

El Torito Sweet Cornbread

I made this for the first time in December 2018 and it quickly became a Family Favorite! I did a test taste test with different sweeteners: Honey, Corn Syrup, and Sugar. Sugar won the contest. This is so easy to make, it doesn't cost much and everyone LOVES it.

Ingredients

¼ cup sugar
¼ cup butter
¼ cup water
1 package Jiffy cornbread mix (8.5 ounce)
1 can cream style corn (14 to 15 ounce)

Directions

1. Combine cornbread mix with melted butter. Add honey, water, and can of cream style corn. Mix until ingredients are combined.
2. Pour mixture into a 9x5 inch loaf pan (45 sq in) or 8 inch round tin (50 sq in – like what we use for cinnamon rolls at Christmas).
3. Bake uncovered at 350 degrees for 45 minutes or until liquid has been absorbed (time depends on your oven).
4. Use an ice cream scoop to serve.

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