**Sweet Mama Janisse’s**

**Sour Cream Corn Bread**

*serves ~9*

1 Cup all purpose flour

1 Cup cornmeal (yellow)

2 Tablespoon sugar

2 teaspoon baking powder

1 teaspoon dried basil (crushed)

1 teaspoon salt

1 egg

1 Cup (8 ounces) sour cream

1/3 Cup milk

2 Tablespoon butter (melted)

In a medium bowl, combine dry ingredients.

In another bowl; beat egg, sour cream, milk, and butter;

add to cornmeal mixture and mix just until moistened

Pour into a greased 8 in square baking pan.

Bake at 400\*F for 20-25 minutes or until a tooth inserted near center comes out clean  
Serve warm