Cheese and Black Pepper Corn Bread

400 degrees

1 ¼ c flour

1 ¾ c corn meal

3T sugar

1T & 1t baking powder

½ t baking soda

1t salt

2t coarse black pepper

3 eggs

2 ½ c milk

1/3 c veg oil

1 can creamed corn

1 ¾ c shredded cheddar

In lg bowl combine 1st 7 ingredients. In separate bowl whisk eggs, add milk and oil. Whisk well. Pour egg mixture into cornmeal mixture, whisk with as few strokes as possible. Stir in corn and ½ of the cheese. Pour into greased muffin tins, fill ¾ full, top with remaining cheese.

Bake 40min or until toothpick comes out clean.