



Hot Dog Stuffed Corn Bread

total time: 40min | servings: 9 | \$0.83 per serving*

INGREDIENTS

- 2 packages corn muffin mix
- 1 cup sour cream
- ½ cup shredded cheddar cheese
- 4 tablespoons melted butter
- 2 large eggs
- Kosher salt
- Ground black pepper
- 5 Bar-S Classic Franks

GET COOKING

1. Preheat oven to 400 F. Then combine all ingredients in a large mixing bowl except for hot dogs and mix well.
2. Spray an 8x8 square baking pan with nonstick cooking spray and pour half of the cornbread batter into the pan. Spread evenly with a spatula.
3. Cut each Bar-S Frank into circles about ½ inch wide. Place pieces flat and distribute evenly over batter. Then spread the rest of the batter over the top.
4. Cook for about 20 minutes, or until lightly browned and a toothpick comes out clean if poked in the middle.
5. Allow to cool for about 5 minutes, then cut and serve.