
Broccoli Cornbread II

Helen Barrionuevo

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

1/4 cup butter, melted

1 box Jiffy cornbread mix

1 onion finely chopped celery

1 box frozen broccoli, unthawed

4 eggs

2 cups grated Cheddar cheese

Preheat the oven to 350 degrees.

Pour one-half of the butter into a 9x13 baking pan.

In a bowl, mix the rest of the butter with the cornbread mix, onion, broccoli, eggs and Cheddar cheese. Pour the batter into the baking pan.

Bake in the oven for 30 to 40 minutes or until crusty and golden.

(Reheats well. Refrigerate leftovers.)

Breads, Muffins

Per Serving (excluding unknown items): 1635 Calories; 141g Fat (77.6% calories from fat); 83g Protein; 9g Carbohydrate; 2g Dietary Fiber; 1210mg Cholesterol; 2260mg Sodium. Exchanges: 11 Lean Meat; 1 Vegetable; 20 1/2 Fat.