

Blackberry Cornbread

2 cups self-rising white cornmeal
½ cup sugar
5 large eggs
1 (16-ounce) container sour cream
½ cup canola oil
2 cups fresh blackberries

Preheat oven to 450 degrees. Stir together cornmeal and sugar in a large bowl; make a well in center of mixture. Whisk together eggs, sour cream, and oil; add to cornmeal mixture, stirring just until dry ingredients are moistened. Fold in blackberries. Spoon batter into a lightly greased 12-inch cast-iron skillet. Bake at 450 degrees for 30 minutes or until a wooden pick inserted in center comes out clean, shielding with aluminum foil after 25 minutes to prevent excessive browning, if necessary.