

## Cheese-on-a-Stick in a Pan Jay Ducharme

This is a twist on the hard-to-find carnival favorite. It's a bit healthier because instead of deep-frying the batter, it's baked. But it's still just as delicious.

### INGREDIENTS

- 1 cup corn meal
- 1 cup all-purpose flour
- 1/4 cup sugar
- 3 tsp baking powder
- 1 tsp salt
- 1 lb American cheese slices
- 1 egg, beaten
- 1 cup milk
- 1/4 vegetable oil



### DIRECTIONS

Combine all the dry ingredients and mix well. Add the egg, milk and vegetable oil and stir until well-blended. Pour half the mixture into an 8"x8" greased baking pan. On top of that, gently and evenly layer on approximately 3/4 of the cheese slices. Cover them with a thin layer of batter. Layer on the rest of the cheese slices and then cover those with the rest of the batter.

Bake at 425 degrees for 20 minutes. Slice and serve warm.