



Corn, known as maize to ancient Indians of North and South America, was once the staple of their diet. When Europeans began arriving in the New World, they found a native population that consumed many dishes made with corn, which was unknown in the European diet.

This is a delicious, new recipe using corn meal.

Corn Pocket Rolls

Total: 25 Minutes
Prep: 10 Minutes
Bake: 15 Minutes

1 1/3 cups Gold Medal® all-purpose flour
1/2 cup cornmeal
2 tablespoons sugar
3 teaspoons baking powder
1/2 teaspoon salt
1 egg, beaten
3/4 cup sour cream
1 tablespoon butter or margarine, softened

1. Heat oven to 375°F.
2. Mix flour, cornmeal, sugar, baking powder and salt in medium bowl. Mix egg and sour cream; stir into flour mixture until dough forms. Roll dough 1/4 inch thick on lightly floured surface. Cut into 3-inch rounds with floured cutter. Brush with butter; fold in half. Place on ungreased cookie sheet.
3. Bake 12 to 15 minutes or until golden brown.

Makes 10 rolls

Gold Medal® is a Reg. T.M. of General Mills, Inc.