**Cowboy Cornbread**



**INGREDIENTS**

* 2 pounds ground beef
* 1 small onion, chopped (optional)
* 2 (7-ounce) packages sweet yellow cornbread mix
* 1 cup milk
* 2 eggs
* 1 (15-ounce) can creamed corn
* 2 cups shredded Cheddar cheese
* 2 tablespoons butter, more to taste (optional)

### DIRECTIONS

1. Heat a large skillet over medium-high heat. Add the beef and stir for 5 to 7 minutes, or until brown and crumbly. Drain and discard the fat.
2. Stir in the chopped onion, if using, and cook for 5 to 10 minutes, or until tender.
3. Preheat the oven to 400 degrees Fahrenheit.
4. In a large bowl, stir together the cornbread mix, milk, and eggs until well-combined Mix in the creamed corn.
5. Spread the beef mixture into the bottom of a baking sheet and sprinkle with shredded cheese. Pour the cornbread batter over the cheese.
6. Bake until the cornbread is golden brown, about 17 to 22 minutes. Insert a toothpick into the center of the brad to check for doneness. If the toothpick comes out clean, it’s done baking.
7. Spread butter over the bread, if using.
8. Let the cornbread cool for 5 minutes before slicing. Enjoy!