

## Amish Chicken Cornbread Bake



### Filling

- 1/2 cup butter
- 1/3 cup MARTHA WHITE® All Purpose Flour
- 1 cup chicken broth
- 1 cup heavy cream
- 1/2 teaspoon pepper
- 2 cups chopped cooked chicken breasts
- 1 (4 oz) can sliced mushrooms, drained
- 1/2 cup dried cranberries
- 1/3 cup shredded parmesan cheese

### Topping

- 1 cup baked mashed sweet potatoes\*
- 2 tablespoons sugar
- 1 egg
- 3 tablespoons milk
- 1 (6-oz.) package MARTHA WHITE® Cotton Country™ or Buttermilk Cornbread Mix

1. Preheat the oven to 400° F. In a 10-½-inch Lodge Cast iron skillet over medium heat melt butter, gradually add flour, stirring until smooth. Cook stirring one minute. Gradually add chicken broth and heavy cream; cook over medium heat, stirring constantly, until mixture thickens. Stir in pepper.
2. Stir in chicken, mushrooms, cranberries and cheese. Cook stirring occasionally until hot, about 3 minutes. Reduce heat to low while preparing topping.
3. In a medium bowl, combine sweet potatoes, sugar, egg and milk, stir until smooth. Add cornbread mix; stir until blended. Carefully spread cornbread mixture over chicken mixture to cover as a crust. Bake at 400° F. for 20 to 25 minutes or until cornbread is golden and chicken mixture is bubbly. Remove from oven, let stand 5 minutes. To serve cut crust, place on plate and ladle chicken mixture over top.

6 servings