

Quesa Pan De Campo (Cheesy Camp Bread)

1 cup oats
2 cups flour (maybe more)
1 Tablespoon baking powder
1 teaspoon salt
1 Tablespoon sugar
1 package active dry yeast
2 eggs
1/4 cup grated cheese
1/4 cup oil
1 ½ cup warm water

Preheat an oiled cast iron skillet in oven at 350 degrees.

Dissolve yeast in ½ cup warm tap water. In a separate bowl mix 1 cup warm water, 2 beaten eggs, 1/4 cup oil, sugar, salt, baking powder and oats. Add yeast water and let set about 5 minutes. Mix in grated cheese and then add flour. Continue to mix in flour until desirable consistency is achieved (about the same consistency of cornbread batter). Remove skillet from oven, pour out extra oil, and pour in batter. Sprinkle a little grated cheese on top. Place in the oven and cook until the center is done (check with a knife). Remove and flip onto a plate and serve.

Koerth Ragsdale
Wood County
Junior