



## Mrs Patti39s Mexican Cornbread

Oscar · 29/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

8

### Description

Cornbread with a touch of spice

### Ingredients

- - 1 ½ cups yellow cornmeal - 1 tablespoon baking powder - 1 teaspoon salt - 1 cup sour cream - 2 eggs - 1 (14 ounce) can cream-style corn - 1 onion
- chopped - ½ cup vegetable oil - ¼ cup chopped jalapeno peppers
- or to taste - 3 cups shredded Cheddar cheese
- divided

### Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Grease a large cast-iron skillet. Whisk cornmeal
2. baking powder
3. and salt in a bowl; beat sour cream and eggs into cornmeal mixture until thoroughly combined. Stir cream-style corn
4. onion
5. vegetable oil
6. and jalapeno peppers into batter. Pour half the batter into prepared cast-iron skillet; spread 1 cup Cheddar cheese over batter. Pour in remaining batter and spread remaining 2 cups Cheddar cheese on top. Bake in the preheated oven until set and the cheese topping is melted and browned
7. about 45 minutes.