



Sweet Jalapeño Cornbread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

50 mins

Description

This jalapeño cornbread recipe is a musttry for anyone who loves hot peppers and cornbread A surprisingly tasty blend of flavors

Ingredients

- - ? cup margarine
- softened - ? cup white sugar - 2 cups cornmeal - 1 ? cups all-purpose flour - 4 ½ teaspoons baking powder
- 1 teaspoon salt - 3 large eggs - 1 ? cups milk - 1 cup chopped fresh jalapeno peppers
- or to taste

Instructions

1. Gather the ingredients. Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13-inch baking pan. Beat margarine and sugar together in a large bowl until smooth. Combine cornmeal
2. flour
3. baking powder
4. and salt in another bowl. Gently stir eggs and milk together in a third bowl. Pour 1/3 of the milk mixture and 1/3 of the flour mixture alternately into margarine mixture; whisk until just mixed. Repeat with remaining flour and milk mixtures until batter is thick enough to not pour easily; stir in jalapeño peppers. Spread mixture evenly into the prepared baking pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
5. 22 to 26 minutes. Cool in the pan for 10 minutes before slicing. Recipe Tip It is important to grease the pan and chop the jalapeño peppers before starting. If you let the batter stand while you pause to chop the peppers
6. disturbing it to mix in the peppers will reduce the effectiveness of the baking powder. You can use between 1/2 cup and 1 cup of sugar in this recipe with good results. Adjust the amount to suit your taste.