

MexicanStyle Cornbread

Jacob · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

9

Description

This Mexicaninspired cornbread is made with creamed corn and minced jalapeños for a spicy kick Its rich and flavorful with a crisp topping of cheese

Ingredients

- - 2 eggs - 1 cup buttermilk - ¼ cup corn oil - 1 ½ cups shredded Cheddar cheese
- divided - 1 (8 ounce) can cream-style corn - 1 large onion
- chopped - 2 fresh jalapeno peppers
- seeded and minced - 1 cup cornmeal - ½ cup all-purpose flour - 2 teaspoons baking powder - ½ teaspoon baking soda - ½ teaspoon salt

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Grease an 8-inch square pan or a cast iron skillet. Beat eggs in a small bowl; mix in buttermilk and corn oil. Stir in 1 cup shredded cheese
2. creamed corn
3. onion
4. and jalapeños. Dotdash Meredith Food Studios Whisk cornmeal
5. flour
6. baking powder
7. baking soda
8. and salt together in a large bowl; stir in egg mixture until combined. Dotdash Meredith Food Studios Pour batter into the prepared pan; sprinkle remaining 1/2 cup cheese on top. Dotdash Meredith Food Studios Bake in the preheated oven until top is golden brown and a toothpick inserted in the center comes out clean
9. about 30 to 35 minutes. Dotdash Meredith Food Studios