



Mexican Cornbread II

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

12

Description

Moist spicy cornbread thats so simple to make and tastes so good

Ingredients

- 1 (8.5 ounce) package self-rising cornmeal - 1 egg - ½ cup milk - 1 (8 ounce) can cream-style corn - 1 cup shredded Monterey Jack cheese - 1 (4 ounce) can diced green chile peppers
- drained

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x9 inch baking pan. Place cornmeal mix in a large bowl. Stir in egg
2. milk
3. creamed corn
4. cheese and diced green chile peppers. Spread batter into prepared pan. Bake in preheated oven for 25 minutes
5. or until golden brown and cornbread pulls away from sides of pan.