



Jalapeño Cornbread

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

Wonderful Mexicanstyle cornbread with a hint of spice

Ingredients

- - 1 (8.25 ounce) can cream-style corn - 1 cup yellow cornmeal - $\frac{3}{4}$ cup buttermilk - 3 large eggs - $\frac{1}{2}$ cup corn oil - 3 ounces shredded Cheddar cheese - 2 jalapeno peppers
- minced - 1 teaspoon salt - $\frac{1}{2}$ teaspoon baking soda - 2 tablespoons butter

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Move an oven rack to the center position. Mix together cream-style corn
2. cornmeal
3. buttermilk
4. eggs
5. corn oil
6. Cheddar cheese
7. jalapeño peppers
8. salt
9. and baking soda in a large bowl until batter is well combined. Put butter into a 9-inch square baking dish and place in the preheated oven until melted
10. 2 to 3 minutes. Pour batter over melted butter in the baking dish. Bake in the preheated oven until golden brown and a toothpick inserted into the center comes out clean
11. about 35 minutes.