

Jalapeño Cheddar Cornbread

Yield: 9 large pieces

Ingredients

DRY INGREDIENTS

- 1-1/2 cup (200g | 7oz) [yellow corn meal](#)
- 1 cup (130g | 4.5oz) [unbleached all-purpose flour](#)
- 3 tsp [baking powder](#)
- 1 tsp salt ([I use Himalayan salt](#))

- 2 large jalapeño peppers, seeded and finely chopped (*save a handful to garnish*)
- 1-3/4 cup (175g | 6.2oz) grated sharp cheddar cheese (*save a handful to garnish*)
- 1 cup (170g | 6oz) corn kernels (*fresh, frozen or canned*)*, drained well

WET INGREDIENTS

- 1-1/4 cup (300ml) buttermilk
- 1/3 cup (80g | 2.8oz) butter, melted
- 1/3 cup (110g | 3.9oz) [liquid honey](#)
- 2 large eggs

Instructions

1. Preheat oven to 400°F degrees; grease and lightly coat a [9" baking dish](#) with corn meal. Set aside.
2. In a large mixing bowl, combine the cornmeal, flour, baking powder and salt; mix well with a whisk until fully combined. Add the grated cheese and chopped jalapeño (*save a handful of each to garnish the top of the bread*) as well as the corn kernels to the flour mixture. Mix delicately until well coated.
3. In a separate bowl or measuring cup, whisk together the buttermilk, melted butter, honey, and eggs. Pour over reserved dry ingredients and stir delicately with a spoon until just combined. Pour into the prepared pan and sprinkle with reserved chopped jalapeño and grated cheese.
4. Bake for 25 minutes or until the top is nicely golden and a toothpick inserted in the center comes out clean.
5. Allow to cool for a few minutes and cut into 9 pieces. Serve warm, with butter.

Notes

*it doesn't matter whether you use fresh, canned or frozen. Just make sure that you drain your corn well if you have to, so it's good and dry when you add it to the flour mixture. If using frozen, you don't even need to cook it; just thaw it and then drain it real good.

<https://eviltwin.kitchen/jalapeno-cheddar-cornbread/>

Copyright My Evil Twin's Kitchen - All Rights Reserved