

# Jalapeño Cheddar Cornbread

Serves 8



## Ingredients:

- 1 cup cornmeal
- $\frac{3}{4}$  cup flour
- 2 Tablespoons sugar
- $\frac{1}{2}$  teaspoon salt
- 2 teaspoons baking powder
- 2 eggs
- 1 cup milk
- $\frac{1}{4}$  cup olive oil, plus more for pan
- 1 jalapeño, deseeded and minced
- $\frac{1}{2}$  cup grated Cheddar cheese (about 4 ounces)

## Instructions:

1. Preheat oven to 350°F.
2. In a mixing bowl, combine cornmeal, flour, sugar, salt, and baking powder.
3. In another mixing bowl, add eggs, milk, and olive oil and whisk to combine.
4. Make a well in the dry ingredients and pour the liquid ingredients into the well. Whisk until just combined.
5. Stir in minced jalapeño and cheddar cheese, reserving a handful to spread over the top.
6. Pour batter into a lightly oiled 8-inch square baking pan or 9-inch cast iron or round baking pan. Spread reserved cheese on top.
7. Bake for 25 minutes or until the cornbread is lightly brown on top and cornbread is cooked through. Enjoy warm or room temperature!