THE J.M. SMUCKER Co

Cheesy Corn Bread

Prep Time	Cook Time	Serves	Difficulty
15 mins	45 mins	9	N/A

Ingredients

- 1 cup (250 mL) cornmeal
- 1/2 cup (125 mL) milk
- 1/2 cup (125 mL) All Vegetable Shortening
- 1/4 cup (50 mL) granulated sugar
- 1 egg
- 1 1/4 cups (300 mL) **Robin Hood®** Original All Purpose Flour

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- 2 1/2 tsp (12 mL) baking powder
- 3/4 tsp (3 mL) salt
- 1 cup (250 mL) milk
- 1 1/4 cups (300 mL) sharp Cheddar cheese, shredded
- 1 green onion, chopped
- 2 tbsp (30 mL) finely chopped jalopeño pepper

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease an 8" (20 cm) square cake pan.

Step 2:

Combine cornmeal and 1/2 cup (125 mL) milk in small mixing bowl. Stir to moisten. Set aside.

Step 3:

Cream shortening, sugar and egg large bowl of electric mixer until smooth. Add cornmeal mixture.

Step 4:

Combine flour, baking powder and salt in small bowl. Add to creamed mixture alternately with 1 cup (250 mL) milk, mixing lightly after each addition.

Step 5:

Stir in cheese, green onion and peppers. Mix well.

Step 6:

Spread batter evenly in prepared pan.

Step 7:

Bake in preheated oven for 45 to 50 minutes or until golden and top springs back when lightly touched.

Step 8:

Cool 5 minutes then remove from pan. Serve warm.

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