THE J.M. SMUCKER Co

Hot'n Spicy Cornbread

Prep Time	Cook Time	Serves	Difficulty
10 mins	32 mins	8	N/A

Ingredients

- 2 eggs
- 2/3 cup (150 mL) buttermilk
- 2/3 cup (150 mL) milk
- 1 cup (250 mL) shredded Cheddar cheese
- 3 tbsp (45 mL) butter, melted
- 1 cup (250 mL) corn kernels, fresh, or frozen and thawed
- 1 seeded and finely chopped jalopeño pepper
- 2 tbsp (30 mL) sugar
- 1 tsp (5 mL) salt
- 1/2 tsp (2 mL) cayenne pepper
- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour

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- 1 cup (250 mL) cornmeal
- 2 tsp (10 mL) baking powder
- 1/2 tsp (2 mL) baking soda

Directions

Step 1:

Preheat oven to 425ºF (220ºC).

Step 2:

Line an 8” (20 cm) square baking pan with foil and then grease.

Step 3:

Combine buttermilk, milk, cheese, butter, corn, jalapeño pepper, sugar, salt, cayenne pepper and flour in large bowl. Add remaining ingredients and stir until moistened. Pour batter into prepared pan.

Step 4:

Bake in preheated oven 30 to 32 minutes, or until golden brown. Serve warm.

Images

