



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 jalapeño 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 425°F (220°C).

### 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

