

Best Cornbread You Never Had



This cornbread has a good, strong cheese flavor and the jalapenos will add some heat.

Ingredients

- 1 14 ½ oz. can whole kernel corn, drained
- 1 14 ½ oz. can creamed corn
- 1 8 ½ oz. box Jiffy Corn Muffin Mix
- 1 cup (2 sticks) unsalted butter, melted
- 8 oz. sour cream
- 2 eggs, beaten
- ¼ teaspoon salt
- 2 4 oz. cans diced jalapenos or mild diced green chiles
- 6 oz. sharp cheddar cheese, shredded – for batter
- 2 oz. sharp cheddar cheese, shredded – for topping

Instructions

Pre-heat oven at 375° - 400°F degrees, depending on your oven.

Whisk the corn bread mix to remove any lumps.

Add the salt, whole kernel corn, and shredded cheese and mix to combine.

Add the creamed corn, melted butter, beaten eggs, sour cream, and diced chiles and mix until combined.

Bake for 45 minutes to 1 hour, until a toothpick comes out dry or the top of the corn bread starts to crack.

During the last 5 to 10 minutes, top cornbread with remaining 2 ounces of shredded cheese and continue baking.

Enjoy with butter, honey, or just plain!

Jay Schein, Food Services Training Specialist
