

Jalapeno Cheddar Cornbread

Ingredients:

3 cups all-purpose flour

1 cup yellow cornmeal

¼ cup sugar

2 tbsp baking powder

2 tsp kosher salt

2 cups milk

3 large eggs, lightly beaten

½ pound unsalted butter, melted, plus extra to grease pan

8 ounces of cheddar cheese, grated, divided

1/3 cup chopped green onions, white and green parts, plus extra for garnish

3 tbsp seeded and minced fresh jalapeno peppers (optional)

Directions:

Preheat oven to 350 degrees.

Combine flour, cornmeal, sugar, baking powder, and salt in a large bowl. In a separate bowl, combine the milk, eggs and butter. With a wooden spoon, stir the wet ingredients into the dry until most of the lumps are dissolved. Don't overmix! Mix in 2 cups of the grated cheddar, the green onions and jalapenos, and allow the mixture to sit at room temperature for 20 minutes. Meanwhile grease a 9 x 13 by 2 inch baking pan. Pour the batter into the prepared pan, smooth the top and sprinkle with the remaining grated cheddar and extra chopped green onions. Bake for 30 to 35 minutes, or until a toothpick come out clean. Cool and cut into large squares. Serve warm or at room temperature.