



# JALAPENO CORNBREAD

Serves 10

## Ingredients

1 cup	Fine or Medium Cornmeal
1 cup	All-Purpose Flour
2 tsp	Baking Powder
½ tsp	Baking Soda
1 Tbsp	Sugar
1 tsp	Salt
2 large	Eggs, beaten
2/3 cup	Buttermilk
1 cup	Milk
3 Tbsp	Butter, melted
¼ cup	Jalapeno, small dice

## Equipment

- Large bowl
- Whisk
- Wooden spoon or spatula
- 9-inch baking pan
- Pastry brush

## Directions

1. Preheat oven to 425°F.
2. In a large bowl, whisk together the dry ingredients, including jalapenos, until well combined. Form a well in the middle of the mixture. Add eggs, buttermilk, and milk until just combined. Stir in the melted butter until all ingredients are well incorporated.
3. Pour batter into pan and bake for 25 minutes until golden brown and slightly cracked on the surface. Remove from oven. Allow to cool for 5-10 minutes. Remove from pan, slice, and serve.