



## mexican corn bread;

1. (mehx-eh-can korn-brehd)  
*noun.* Moist cornbread with a kick of chilies and cheese.
2. Produces 12 Servings.
3. Preparation 1 hour.
4. Oven temperature set to 400.

### Ingredients;

- |                              |                                 |
|------------------------------|---------------------------------|
| 1 c. flour                   | 1 c. cornmeal                   |
| 1 Tbsp. baking powder        | ½ c. sugar                      |
| ½ c. shredded cheddar cheese | ½ c. shredded pepperjack cheese |
| ⅔ c. buttermilk              | 2 large eggs                    |
| 1 8oz can creamed corn       | 1 4oz can of green chilies      |
| 4 Tbsp. butter, melted       |                                 |

### Instructions;

1. Combine milk & vinegar for buttermilk; shred cheese; melt butter.
2. In a large bowl, whisk together flour, corneal, baking powder, sugar, and pepperjack cheeses.
3. In a separate medium sized bowl, whisk together the buttermilk, eggs, creamed corn, chilies, and melted butter.
4. Slowly add the wet mixture to the dry mixture and mix until combined.
5. Coat a 9" x13" baking pan (or use cast iron skillet) with cooking spray. Add the mixture to the pan and sprinkle cheddar on top.
6. Bake 23-26 minutes or until center is done.