



Cheddar-Jalapeño Skillet Cornbread

November 9, 2023

To be honest, my co-author and bestie Elizabeth Karmel, did most of the heavy lifting on this recipe... and that's precisely why it's everything I want to eat! If you're someone who scoffs at spice, don't worry. The jalapeños and green chilies only add flavor. Once cooked, they're very mild. Creamed Corn and sharp cheddar cheese make this a hearty and substantial cornbread. And like any good Southern gal, preheating the skillet with some butter ensures a golden brown, crispy crust.

Serves 6-8

Ingredients:

- 1 cup (125g) all-purpose flour
- 1 cup (125g) yellow or white cornmeal
- 2 teaspoons baking powder
- 2 tablespoons sugar
- 1 teaspoon kosher salt
- 1 cup whole milk
- 4 tablespoons butter, divided
- 1 (15oz) can Creamed Corn
- 1 heaping cup shredded sharp cheddar cheese
- 1 (4oz) can chopped green chilies, drained
- 1 jalapeño pepper, sliced thinly

Method:

1. Preheat the oven to 375°F with a 10-inch cast iron skillet in it.
2. In a large mixing bowl, combine the dry ingredients: flour, cornmeal, baking powder, sugar, and salt. Whisk together until thoroughly combined.
3. In a medium bowl, mix together the milk, egg, and 2 tablespoons of melted butter that has cooled. Whisk in creamed corn and add the chopped green chilies.
4. Add the wet ingredients to the bowl with the dry ingredients and stir together with a rubber spatula until just combined. Add the shredded cheddar cheese and sliced jalapeños and stir until evenly distributed. Do not overmix. Set aside.
5. Carefully remove the preheated 10-inch cast iron skillet from the oven and add the remaining 2 tablespoons of butter to it. Return skillet to the oven to melt the butter. Once the butter is melted, swirl it around to coat the bottom of the pan. Pour the batter into the hot skillet with the butter.
6. Bake at 375°F for 45-55 minutes, until the edges begin to pull away from the side of the pan and the cornbread is golden brown on top. Cut and serve in the pan while it's still warm.