



Sweet Jalapeno Cornbread

★★★★★

A sweet jalapeno cornbread made with real corn and a kick of fresh jalapeno peppers.

Course Bread
Cuisine American

Prep Time 10 minutes

Cook Time 25 minutes

Total Time 35 minutes

Servings 16 slices

Calories 213kcal

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Ingredients

- 1 ½ cups flour
- 1 ½ cups cornmeal
- ⅔ cups white sugar
- 1 teaspoon + 1 Tablespoon baking powder
- ½ teaspoon salt
- 2 eggs
- ¾ cups heavy cream
- ⅓ cup melted butter
- 1 can creamed corn 14.5 oz
- 2 jalapenos seeds and ribs removed, chopped

Instructions

1. Preheat your oven to 375F
2. Grease the bottom and sides of a 9x9 pan
3. Whisk together flour, cornmeal, white sugar, salt and baking powder
4. Stir in eggs, heavy cream, melted butter and creamed corn.
5. Add in jalapeno and stir. Transfer batter to greased pan.
6. Bake in 375F oven for 25-30 minutes (edges will begin to turn golden brown)

Notes

Gluten free:

This recipe has been successfully made using Cup4Cup gluten-free flour.

Nutrition

Serving: 1slice | Calories: 213kcal | Carbohydrates: 29g | Protein: 4g | Fat: 9g | Saturated Fat: 5g |
Trans Fat: 1g | Cholesterol: 46mg | Sodium: 120mg | Potassium: 113mg | Fiber: 2g | Sugar: 9g |
Vitamin A: 331IU | Vitamin C: 2mg | Calcium: 28mg | Iron: 1mg

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