

Magically Moist Cornbread

written by The Recipe Exchange | September 8, 2016

Ingredients

- 1 cup flour
- 1 cup yellow corn meal
- 4 tsps baking powder
- 1/2 tsp salt
- 1 tsp sugar
- 1 can cream style corn
- 1/2 cup grated jack cheese
- 1/2 cup jalapeno chilies (or chopped green bell, depending on how spicy you want to make it)
- 1 onion (medium, diced)
- 3/4 cup milk
- 2 tbsps corn oil
- 2 large eggs (beaten)

Directions

Whisk together first 5 (dry) ingredients in a large bowl. Stir in creamed corn. Add grated cheese, peppers and onions. Whisk together milk, oil and eggs in another bowl, and then add to the batter and stir until well combined.

Bake in a greased and floured round cake pan at 350 degrees for one hour, or until a knife inserted into center comes out clean.