Andrew Childress

Intermediate

Grains

Henderson County

Jalapeno Cornbread

Ingredients:
1 tablespoon granulate sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 cup cornmeal
1/2 cup all purpose flour
2 tablespoons pimento
2 tablespoons minced jalapeno
2 tablespoons corn
1/2 cup milk
1/2 cup buttermilk
1 large egg
2 tablespoons vegetable oil

Directions
1. Heat oven to 425 degrees Fahrenheit.

2. In a medium bowl whisk together milk, buttermilk, egg, oil, sugar, baking powder and salt.

3. Add cornmeal and flour. Mix. Fold in pimento, minced jalapeno, and corn.

4. Pour into a greased pan. Bake for 20 to 25 minutes.