

Jalapeño Popper Sourdough Cornbread - Spicy, Cheesy, and Unforgettable

Jalapeño Popper Sourdough Discard Cornbread ???



OVEN
375°F

TIME
30 min

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INGREDIENTS

Dry Ingredients:

1 cup cornmeal (medium grind)

1 cup all-purpose flour

1 tbsp sugar

2 tsp baking powder

½ tsp baking soda

¾ tsp salt

Wet Ingredients:

1 cup sourdough discard (unfed, room temperature)

2 large eggs

¾ cup milk or buttermilk

1/3 cup melted butter or neutral oil

Flavor Mix-ins:

1 cup shredded sharp cheddar cheese

¾ cup cream cheese, cubed

2-3 fresh jalapeños, finely chopped (remove seeds for less heat)

Optional: extra jalapeño slices for garnish

DIRECTIONS

- 1.** Preheat Oven: Preheat to 375°F (190°C). Grease an 8x8-inch baking dish or 10-inch cast iron skillet for extra crisp edges.
- 2.** Mix Dry Ingredients: In a large mixing bowl, whisk together cornmeal, flour, sugar, baking powder, baking soda, and salt.
- 3.** Mix Wet Ingredients: In another bowl, whisk the sourdough discard, eggs, milk, and melted butter or oil until smooth.
- 4.** Combine Batter: Pour the wet ingredients into the dry mixture and stir gently until just combined. Do not overmix-this keeps the crumb tender.
- 5.** Add the Goodies: Gently fold in the cheddar, cream cheese cubes, and chopped jalapeños. Make sure the mix-ins are evenly distributed.
- 6.** Bake: Pour into your prepared pan or skillet. Top with a few extra jalapeño slices if you like it pretty (and spicy). Bake for 25-30 minutes, or until golden and a toothpick inserted in the center comes out clean.
- 7.** Cool & Serve: Let cool at least 10 minutes before slicing. Serve warm for maximum melty-cheesy goodness.

TIPS FOR SUCCESS

Use room-temp discard for best mixing.

Don't overmix once the wet meets dry-stir until just incorporated.

Control the heat by removing jalapeño seeds or using less.

Cream cheese tip: Keep it cold when cubing so it holds its shape in the batter.

