

Spicy Jalapeño Cheddar Cornbread: Skillet Baked Perfection

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OVEN
350°F

TIME
5-10 min

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INGREDIENTS

... cup vegetable oil (plus extra for greasing the skillet)
1 cup buttermilk
1 cup cornmeal (medium grind recommended)
¾ cup all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon salt
½ teaspoon garlic powder
1 ½ cups sharp cheddar cheese, shredded
1 cup corn kernels (fresh, frozen, or canned, drained)
½ white onion, diced
2 medium jalapeño peppers, seeded and diced (approximately ¾ cup)
2 large eggs

DIRECTIONS

1. Let's get this delicious : Jalapeño Cheddar Cornbread baking!
2. Preheat : Skillet: Place a greased (with a little extra vegetable oil or butter) 8-inch cast-iron skillet into a cold oven. Preheat the oven to 350°F (175°C), allowing the skillet to heat up with the oven. This step is key for that perfect crispy crust.
3. Combine : Wet Ingredients: In a medium-sized bowl, combine the 2 large eggs, ... cup vegetable oil, 1 cup buttermilk, and 1 cup cornmeal. Whisk them together until well combined. Set this mixture aside.
4. Combine : Dry Ingredients: In a separate large bowl, combine the ¾ cup all-purpose flour, 2 teaspoons baking powder, ½ teaspoon baking soda, 1 teaspoon salt, and ½ teaspoon garlic powder. Whisk these dry ingredients together until they are thoroughly combined and no lumps remain.
5. Mix : Wet and Dry: Pour the egg mixture from the first bowl into the bowl with the flour mixture. Mix until everything is just well combined. Be careful not to overmix, as this can lead to a tough cornbread. A few small lumps are fine.
6. Fold in : Add-ins: Gently fold in the 1 ½ cups shredded sharp cheddar cheese, 1 cup corn kernels, ½ diced white onion, and 2 diced jalapeño peppers. Stir just until they are evenly distributed throughout the batter.
7. Bake: Carefully remove the hot, greased cast-iron skillet from the preheated oven (use oven mitts!). Pour the cornbread batter into the hot skillet, spreading it out evenly. Place the skillet back into the oven. Bake for 45-50 minutes, or until the top is

golden brown and a toothpick inserted into the center comes out clean or with just a few dry crumbs.

8. **Cool & : Serve:** Let the cornbread cool in the skillet for about 20 minutes before carefully cutting it into wedges and serving. This allows it to set and makes for easier removal.

SWAPS & NOTES

that will have everyone reaching for seconds.

Why I Love This Recipe This Jalapeño Cheddar Cornbread is a staple in my kitchen, and for good reason!

What I love most is the incredible combination of textures and flavors .

The preheated cast-iron skillet creates an unbeatable crispy, golden-brown crust that contrasts beautifully with the tender, moist interior .

TIPS FOR SUCCESS

Hot Skillet: Don't skip preheating the greased cast-iron skillet in the oven.

This is the secret to a beautifully crispy bottom crust.

Don't Overmix: Overmixing develops the gluten in the flour, leading to a tougher cornbread.

Room Temperature Buttermilk & Eggs: While not strictly necessary, having your buttermilk and eggs at room temperature can help create a smoother batter and a more even bake.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-jalapeno-cheddar-cornbread-skillet-baked-perfection/>