

Cheesy Jalapeño Cornbread: Savory, Spicy & Oh-So-Moist!

To whip up this flavorful cornbread, you'll need:



OVEN
350°F

TIME
10-15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup cream-style corn
- 2 eggs
- 1/2 cup sour cream
- 1 cup milk
- 1/3 cup canola oil
- 1 1/2 cups yellow cornmeal
- 3 teaspoons baking powder
- 1/4 cup finely diced jalapeños (seeds removed for less heat, or left in for more)
- 1 tablespoon salt (or 1/2 tablespoon if preferred)
- 1 cup grated Colby Jack cheese
- 1 cup chopped green onions

DIRECTIONS

- Combine : Wet Ingredients:** Start off by grabbing a large mixing bowl! Whisk together the cream-style corn, eggs, sour cream, milk, and canola oil until everything is nicely blended and smooth.
- Add : Baking Powder:** Sprinkle the baking powder into your wet mixture and give it another good whisk to combine well. This helps activate it and ensures a good rise.
- Fold in : Veggies and Herbs:** Now, gently fold in the fluffy chopped green onions and the finely diced jalapeños, making sure they're evenly distributed throughout the mixture for that perfect punch of flavor in every bite.
- Stir in : Cheese and Salt:** Gently stir in the grated Colby Jack cheese and the salt until no lumps remain and the cheese is well incorporated. We want that cheesy goodness to shine!
- Add : Cornmeal:** Carefully pour in the yellow cornmeal and mix everything together until you reach a smooth and uniform batter. Be careful not to overmix; mix just until the cornmeal is moistened.
- Preheat : Oven & Prepare Pan:** Preheat your oven to 350°F (175°C). Spray a 13x9-inch baking pan with non-stick cooking spray to ensure an easy release once baked.
- Pour and : Bake:** Pour that delightful batter mixture into your prepared pan, spreading it out evenly to get that lovely golden brown crust.
- Bake:** Bake for about 1 hour or until the cornbread is firm to the touch in the center and beautifully golden brown on top. You'll know it's ready when your kitchen

is filled with irresistible smells! A wooden skewer or toothpick inserted into the center should come out clean.

9. **Cool & :** Serve: Allow the cornbread to cool in the pan for a few minutes before slicing and serving.
10. This flavorful bread is a fantastic side dish or simply delicious on its own. Enjoy!

SWAPS & NOTES

Cornmeal: Yellow cornmeal gives a classic golden color and hearty corn flavor.

White cornmeal can be used for a milder taste.

Oil: Canola oil is a good neutral choice.

Vegetable oil or melted butter/halal margarine can also be used.

TIPS FOR SUCCESS

Don't Overmix: Overmixing the batter, especially after adding the cornmeal, can develop gluten and lead to a tough, dense cornbread.

Grease Your Pan Well: A well-greased pan ensures your cornbread comes out easily and has that desirable crispy edge.

Evenly Distribute Jalapeños/Onions: Take a moment to ensure your diced jalapeños and green onions are spread evenly throughout the batter for consistent flavor in every slice.

Adjust Salt to Taste: Cornbread can handle a good amount of salt, but consider your personal preference and the saltiness of your other meal components.

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

Original recipe: <https://chefmaniac.com/cheesy-jalapeno-cornbread-savory-spicy-oh-so-moist/>