

Loaded Bacon Cornbread with Pepper Jack: A Spicy, Savory Side

Loaded Bacon Cornbread with Pepper Jack



OVEN
400°F

TIME
5 mins

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INGREDIENTS

- 1 cup cornmeal (fine or medium grind)
- 1 cup all-purpose flour
- 1/4 cup sugar (granulated, for a touch of sweetness that balances the savory)
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup buttermilk (or use regular milk with 1 tbsp lemon juice/vinegar, let sit 5 mins)
- 1/2 cup melted butter (unsalted or salted, your preference)
- 2 eggs (large)
- 1 cup cooked and crumbled bacon (about 8-10 slices before cooking)
- 1 cup shredded pepper jack cheese
- 1/4 cup chopped green onions (scallions), plus more for garnish
- 1/4 cup diced jalapeños (fresh or canned, seeds removed for less heat)

Swaps and Notes:

Cornmeal: While yellow cornmeal is traditional, white cornmeal can also be used.

Bacon: Any bacon will work, but a good quality, smoky bacon will truly shine. For a vegetarian version, you can omit the bacon or use a plant-based bacon substitute.

Cheese: If you're not a fan of heat, swap pepper jack for sharp cheddar, Monterey Jack, or even a smoked cheddar for depth.

Jalapeños: Adjust the amount of jalapeños to your heat preference. For less heat, remove all seeds and membranes. For more, leave some seeds in! You could also use a milder green chile.

Green Onions: Chives or even finely diced red onion could be used in a pinch.

Sweetness: If you prefer a less sweet cornbread, you can reduce the sugar to 2 tablespoons.

DIRECTIONS

1. **Baking this :** Loaded Bacon Cornbread is a breeze. Just follow these simple instructions:
2. **Prepare for : Baking:** Preheat your oven to 400°F (200°C). Grease a 9x9 inch baking dish (or an 8x8 inch for thicker slices) with butter or cooking spray.
3. **Combine : Dry Ingredients:** In a large mixing bowl, whisk together the cornmeal, flour, sugar, baking powder, and salt. Make sure there are no lumps.
4. **Combine : Wet Ingredients:** In a separate medium bowl, whisk together the buttermilk, melted butter, and eggs until well combined.
5. **Mix : Batter:** Gradually pour the wet ingredients into the dry ingredients. Stir with a spoon or spatula until just combined. It's okay if there are a few small lumps; overmixing can lead to tough cornbread.
6. **Fold in : Loadings:** Gently fold in the cooked and crumbled bacon, shredded pepper jack cheese, chopped green onions, and diced jalapeños until they are evenly distributed throughout the batter.
7. **Pour and : Smooth:** Pour the batter into your prepared baking dish. Use the back of your spoon or spatula to smooth the top.
8. **Bake:** Bake for 25-30 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.
9. **Cool and : Serve:** Allow the cornbread to cool slightly in the dish before slicing and serving. This helps it set and makes it easier to cut. Enjoy this delicious loaded bacon cornbread with pepper jack!

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TIPS FOR SUCCESS

Don't Overmix: This is the golden rule for tender cornbread.

Mix just until the wet and dry ingredients are incorporated.

Hot Pan (Optional): For an extra crispy crust, you can preheat your greased cast iron skillet in the oven while it preheats before pouring in the batter.

Buttermilk is Key: Buttermilk reacts with baking powder to give the cornbread its tender texture and slight tang.

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

Original recipe: <https://chefmaniac.com/loaded-bacon-cornbread-with-pepper-jack-a-spicy-savory-side/>