

Bacon-Stuffed Cream Cheese Jalapeño Cornbread: A Sweet, Savory, and Spicy Southern Dream

Bacon-Stuffed Cream Cheese Jalapeño Cornbread



OVEN
400°F

TIME
25-30 min

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INGREDIENTS

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup milk (whole milk for richer results)
- 1/3 cup vegetable oil (or melted unsalted butter for more flavor)
- 2 large eggs
- 1/2 cup cream cheese, softened
- 1/2 cup cooked and crumbled bacon
- 2 jalapeños, seeded and finely diced

DIRECTIONS

- 1. Preheat & : Prep:** Preheat your oven to 400°F (200°C). Lightly grease a 9x9 inch baking dish (a cast iron skillet also works wonderfully here if you have one).
- 2. Combine : Dry Ingredients:** In a large mixing bowl, whisk together the cornmeal, all-purpose flour, sugar, baking powder, and salt. Make sure there are no lumps and everything is well combined.
- 3. Whisk : Wet Ingredients:** In a separate medium bowl, whisk together the milk, vegetable oil, and eggs until they are well blended.
- 4. Combine : Batters:** Gradually add the wet ingredients to the dry ingredients, stirring with a spoon or spatula until just combined. A few small lumps are perfectly fine; do not overmix, as this can lead to tough cornbread.
- 5. Prepare the : Filling:** In a third small bowl, mix together the softened cream cheese, the cooked and crumbled bacon, and the finely diced jalapeños until well combined.
- 6. Layer the : Cornbread:** Pour about half of the prepared cornbread batter evenly into the greased baking dish.
- 7. Add the : Stuffing:** Spoon the cream cheese, bacon, and jalapeño mixture evenly over the first layer of cornbread batter. Gently spread it out, leaving a small border around the edges.
- 8. Top with : Remaining Batter:** Carefully pour the remaining cornbread batter over the cream cheese filling, spreading it gently to cover the filling completely.
- 9. Bake:** Place the baking dish in the preheated oven and

bake for 25-30 minutes, or until the top is golden brown and a toothpick inserted into the center of the cornbread (away from the cream cheese filling) comes out clean.

10. **Cool & : Serve:** Let the cornbread cool slightly in the dish for about 5-10 minutes before slicing and serving. This helps it set and makes for cleaner slices. Enjoy your incredibly delicious Bacon-Stuffed Cream Cheese Jalapeño Cornbread!

SWAPS & NOTES

Cornmeal: Yellow or white cornmeal will work.

Fine-ground cornmeal will yield a more tender crumb, while medium-ground will provide a bit more texture.

Sugar: Adjust the sugar to your preference.

For a more savory cornbread, you can reduce it to 2 tablespoons or omit it entirely.

TIPS FOR SUCCESS

Don't Overmix: This is the most crucial tip for tender cornbread.

Mix until just combined; a few lumps are okay.

Softened Cream Cheese: Ensure your cream cheese is at room temperature to mix smoothly with the bacon and jalapeños.

Crispy Bacon: The texture of crispy bacon makes a big difference here.

