

The Ultimate Hatch Chile Cheese Cornbread: Soft, Spicy, and Perfect for Chili Season

Soft, cheesy, spicy, and perfectly moist cornbread



TIME
5 min

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INGREDIENTS

? Swaps and Notes:

No Buttermilk? No Problem: You can make a simple substitute: add 1 tablespoon of white vinegar or lemon juice to a liquid measuring cup, then fill it to the 1-cup line with regular milk. Let it sit for 5 minutes before using.

Chile Swap: If you can't find Hatch chiles, a 4oz can of diced green chiles (mild or hot, drained well) is a fantastic, readily available substitution.

Spice Level: To increase the heat, add a pinch of cayenne pepper to the dry ingredients or a few drops of hot sauce to the wet mixture.

For a Gluten-Free Option: Try swapping the all-purpose flour for a good quality 1:1 gluten-free baking blend.

DIRECTIONS

1. Follow these steps for the perfect, soft-and-crispy cornbread every time.
2. **Step 1: Prep and Preheat:** Preheat your oven to 400°F (200°C). Generously grease a 10-inch cast-iron skillet or an 8x8 inch square baking dish. Placing the skillet in the oven while it preheats can help you achieve those crispy, golden edges when you pour the batter in.
3. **Step 2: Combine Dry Ingredients:** In a large bowl, whisk together the cornmeal, flour, baking powder, and salt. Make sure the baking powder is fully incorporated for an even rise.
4. **Step 3: Add Cheese and Chiles:** Stir in the shredded cheddar cheese, Monterey Jack cheese (if using), and the chopped Hatch chiles until they are evenly distributed among the dry mixture.
5. **Step 4: Mix Wet Ingredients:** In a separate, medium-sized bowl, mix together the eggs, buttermilk, melted butter, and honey (if using). Whisk until just combined.
6. **Step 5: Combine and Pour:** Pour the wet mixture into the dry mixture. Stir only until the ingredients are just combined. A few lumps are okay! Overmixing will develop the gluten and result in a tough, dry cornbread.
7. **Step 6: Bake Until Golden:** Transfer the batter into your hot, greased skillet or baking dish. Bake for 20-25 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean. The edges should be crispy and pulling away slightly from the pan.

8. Step 7: Serve Warm: Let the cornbread cool for 5 minutes before slicing and serving. It's best when it's still warm, slathered with extra butter or a drizzle of honey.

SWAPS & NOTES

Cornmeal 1 cup Yellow cornmeal works best for color and texture.

All-Purpose Flour 1 cup Provides structure and prevents a too-crumby texture.

Baking Powder 1 tbsp The leavening agent for a beautiful rise.

Salt ½ tsp Essential for balancing the sweetness.

TIPS FOR SUCCESS

Do NOT Overmix: This is the single most important rule for cornbread.

Mix until the streaks of flour just disappear, then stop.

Use a Hot Pan: Preheating the cast-iron skillet ensures an instant sizzle when the batter is poured in, guaranteeing a crispy, caramelized bottom crust.

Don't Skip Buttermilk: The acidity in buttermilk reacts with the baking powder to create a tender crumb and incredible flavor depth.

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

Original recipe: <https://chefmaniac.com/the-ultimate-hatch-chile-cheese-cornbread-soft-spicy-and-perfect-for-chili-season/>