

## The Best Easy Mexican Cornbread Recipe: Cheesy, Spicy, and Moist

Provides that classic grit and golden color.



**OVEN**  
**400°F**

**TIME**  
**25 min**

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### INGREDIENTS

#### Dry Ingredients:

1 cup yellow cornmeal: Provides that classic grit and golden color.

1 cup all-purpose flour: Gives the bread structure and a soft crumb.

1/4 cup sugar: Just enough to balance the spice (adjust to your preference).

1 tbsp baking powder: Our lifting agent for a fluffy texture.

1/2 tsp salt: To enhance all the savory flavors.

#### Wet Ingredients:

1 cup milk: You can use whole milk, or swap for buttermilk for a tangier, more tender result.

2 large eggs: Lightly beaten to bind the batter.

1/4 cup melted butter: Provides that essential rich, savory fat (vegetable oil also works).

#### The "Mexican" Add-ins:

1 cup corn kernels: Fresh off the cob, frozen, or canned (be sure to drain well).

1-2 jalapeño peppers: Seeded and finely diced. Keep the seeds if you want more fire!

1/2 cup shredded cheddar cheese: I prefer sharp cheddar, but a Mexican blend or Pepper Jack is fantastic.

1/4 cup diced red bell pepper: For color and a subtle sweetness.

1/4 cup chopped fresh cilantro: Adds an authentic, herby finish.

### DIRECTIONS

- 1. Preheat & Prepare:** Preheat your oven to 400°F (200°C). This high heat is crucial for a good rise. Grease an 8-inch square baking dish or, for the best texture, a 9-inch cast iron skillet with a generous amount of butter.
- 2. Mix Dry Ingredients:** In a large mixing bowl, whisk together the cornmeal, flour, sugar, baking powder, and salt. Ensure there are no large clumps of flour.
- 3. Combine Wet Ingredients:** In a separate medium bowl, whisk together the milk (or buttermilk), the lightly beaten eggs, and the melted butter.
- 4. Make the Batter:** Pour the wet mixture into the dry ingredients. Use a spatula to stir gently until just combined.
- 5. Pro : Tip:** Do not overmix! Overworking the batter develops too much gluten, which leads to a tough, rubbery cornbread. A few small lumps are perfectly fine.
- 6. Fold in the Flavor:** Gently fold in your corn kernels, diced jalapeños, shredded cheese, red bell pepper, and cilantro. Stir just until they are evenly distributed through the batter.
- 7. Bake:** Pour the batter into your prepared dish. If using a skillet, you should hear a slight sizzle! Bake for 20-25 minutes. You'll know it's done when the top is golden brown and a toothpick inserted into the center comes out clean.
- 8. Cool & Serve:** Let the cornbread rest in the pan for about 5-10 minutes. This allows the structure to set so it doesn't crumble when sliced. Serve warm!

## SWAPS & NOTES

**The Flour:** To make this gluten-free, you can substitute the all-purpose flour with a 1:1 gluten-free baking blend.

**The Heat:** If you aren't a fan of spice, swap the jalapeños for a small can of mild diced green chiles.

They provide great flavor without the burn.

**The Cheese:** Smoked Gouda or Pepper Jack can completely change the profile of this bread, giving it a smokier or even spicier kick.

### TIPS FOR SUCCESS

**Cast Iron Secret:** If using a skillet, place it in the oven while it preheats.

Add a tablespoon of butter to the hot skillet just before pouring the batter in.

This creates a "fried" bottom crust that is to die for.

**Don't Overbake:** Check the bread at the 20-minute mark.

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

Original recipe: <https://chefmaniac.com/the-best-easy-mexican-cornbread-recipe-cheesy-spicy-and-moist/>