

Ingredients



2 tbsps (30 mL) canola oil
1 cup (250 mL) buttermilk
2 eggs
½ cup (125 mL) sugar
2 oz. (60 g) cheddar cheese (grated)
¼ cup (60 mL) pickled jalapeños, diced
¼ cup (60 mL) butter, melted
1 cup (250 mL) all-purpose flour
1 cup (250 mL) cornmeal
1 tbsps (15 mL) baking powder
½ tsp (2 mL) salt

Cheddar Jalapeno Cornbread



Instructions

- Add the oil to the 10" (25 cm) Cast Iron Skillet and place it in the oven. Preheat the oven to 425°F (220°C).
- Grate the cheese with the Microplane® Adjustable Coarse Grater.
- Whisk the buttermilk, eggs, and sugar together in a large mixing bowl. Stir in the cheese, jalapeños, and butter.
- In a separate small mixing bowl, combine the remaining ingredients. Add the dry ingredients to the wet ingredients and whisk together.
- Once the oven is preheated, carefully remove the skillet from the oven and pour in the batter. Bake for 25–30 minutes, or until the edges are dark brown and a toothpick inserted in the center comes out clean.

