# Jalapeno Cornbread

Recipe by: Chef Jonathan Poyourow, RD, LD
Yield: 12 servings

**Ingredients:**
3 cups all-purpose flour
1 cup yellow cornmeal
¼ cup sugar
2 tablespoons baking powder
2 teaspoons kosher salt
2 cups milk
3 extra-large eggs, lightly beaten
2 sticks unsalted butter, melted
1 cup extra-sharp Cheddar, grated
1 cup Jalapeno Jack, grated
1/3 cup scallions, chopped, extra for topping
3 tablespoons jalapenos, seeded and minced

**Method of Preparation:**

1. Preheat oven to 350 degrees. Grease a 9-inch-by-13-inch-by 2-inch baking pan.
2. In a large bowl, combine flour, cornmeal, sugar, baking powder, and salt.
3. In a separate bowl, combine milk, eggs, and butter. With a wooden spoon, stir wet ingredients into dry ingredients until most of the lumps are dissolved. Mix in two cups of grated cheese, the scallions and the jalapenos. Allow mixture to sit at room temperature for 20 minutes.
4. Pour batter into prepared pan, smooth the top, and sprinkle with remaining cheese and extra chopped scallions. Bake for 30-35 minutes, or until a toothpick comes out clean. Cool and cut into large squares. Serve warm or at room temperature.

**Nutritional Analysis:**
Calories: 390
Carbohydrates: 36 g
Sodium: 560 mg
Protein: 14 g
Fat: 22 g
Fiber: 2 g

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