

Nuclear Cornbread



From the Sensenig's Recipe Book

Ingredients

1 cup yellow corn meal
1 cup plain flower
1/2 tsp salt
2 tsp baking powder
1 cup milk
1 egg beaten
1 cup mixed grated cheese
4oz can chopped Chile's or jalapeños or combination
1/4 cup melted butter

Preparation

Preheat oven to 400 degrees
Combine dry ingredients and mix well. Ad milk and beaten egg and stir (batter should be fully mixed but not completely smooth). Add cheese and chilies and stir to distribute evenly. Coat the inside of a 8x8 baking pan with the butter and place in the oven for 5 or so minutes. Remove pan from oven, pour batter into it and return to oven. Bake at 400 degrees 22-25 minutes or until cornbread is golden brown on top. Let stand 5 minutes, remove from pan and slice.

Notes:

Source: