

Jalapeño and Cheddar Corn Bread

Serve this tasty corn bread with a bowl of soup or chili. Corn bread can be made ahead and frozen, or wrapped in plastic wrap and stored in the refrigerator for up to 4 days.

Prep Time: approx. 15 Minutes.

Bake Time: approx. 40-45 Minutes.

Ready in approx. 60 Minutes. Makes 24 slices.



2 cups	each commercial and all-purpose flour	500 ml
1/2 cup	granulated sugar	125 ml
2 Tbsp	baking powder	30 ml
1 tsp	salt	5 ml
2	eggs	2
1 can	Nestlé Carnation 2% Evaporated Milk	385 ml
1 cup	water	250 ml
1/2 cup	butter, melted	125 ml
2	jalapeño peppers, seeded and finely chopped	2
1-1/2 cups	shredded old cheddar cheese	375 ml

Directions

- 1** Preheat oven to 350°F. Grease two 8x4 inch loaf pans; set aside.
- 2** Combine cornmeal, flour, sugar, baking powder and salt in large bowl.
- 3** Whisk together eggs, evaporated milk, water and butter in another bowl; stir into dry ingredients. Stir in jalapeño peppers and 1 cup of cheese.
- 4** Pour into prepared pans; sprinkle with remaining cheese.
- 5** Bake 40 to 45 minutes or until cake tester inserted in centre comes out clean. Let cool in pans on rack 20 minutes; remove from pans. Serve warm or at room temperature.

Recipe courtesy of Nestlé