



MEXICAN CORNBREAD

Prep: 15 min | **Yields:** 6-8 Servings

INGREDIENTS

- 2 cups Shawnee Best self-rising white cornmeal
- 1 cup buttermilk
- ¼ cup sugar
- 2/3 cup vegetable oil
- 3 eggs
- 1 small onion, chopped
- 15-ounce cream-style corn
- 1 cup shredded Cheddar cheese
- 1 small red or green bell pepper
- 1-2 jalapeño peppers, seeded and chopped

DIRECTIONS

1. Preheat oven to 350°F. Grease and flour a 13x9 baking dish.
2. Combine cornmeal and sugar in a medium bowl. Stir in oil and eggs. Add onion, corn, buttermilk, cheese, bell pepper and jalapeño pepper and stir to combine.
3. Pour batter into pan and bake about 1 hour or until brown. Cut in squares.