



## *Cornbread Recipe*

- 1 cup yellow cornmeal
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2 large eggs
- 2 cup grated cheddar cheese
- 1 cup fresh small dice red and green peppers
- ¼ cup chopped fresh jalapeños or more to taste

- 1 cup all-purpose flour
- ½ cup granulated sugar
- 1 cup whole milk
- ½ stick butter, melted

Preheat oven to 350°. Into a large bowl, mix the salt, cornmeal, baking powder, flour, and sugar. In another bowl, whisk together the eggs, whole milk, and butter. Add the wet ingredients to the dry and stir until just mixed. Add cheese, peppers and jalapenos, stir until combined. Fill baking cups ¾ full and bake in preheated oven approximately 20 minutes until done. Check for doneness by inserting toothpick into top of muffin— if toothpick comes out clean, the muffin is done.