

## Mexican Corn Bread

### Ingredients

- 1 cup yellow corn meal
- $\frac{3}{4}$  cup all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- $\frac{1}{2}$  tsp salt
- 1 egg white
- 2 whole eggs
- 1 can creamed corn
- 1 cup buttermilk
- 2 Tbsp butter, melted and cooled
- 1 cup grated cheddar cheese
- $\frac{1}{4}$  seeded and chopped jalapeño pepper



### Preparation

1. Preheat the oven to 400°
2. In a large bowl, combine the corn meal, flour, baking powder, baking soda, and salt
3. Set the bowl aside
4. In a medium bowl, lightly beat the egg white and whole eggs, and combine them with the corn, buttermilk, butter, cheese, and peppers
5. Stir this mixture into the reserved corn meal mixture, until the ingredients are just combined
6. Grease a 9-inch square pan or cast-iron skillet and heat it for several minutes in the preheated oven before pouring batter into it
7. Return the pan to the oven and bake the bread for about 35 minutes, turning half-way through
8. Test by inserting a toothpick in the center of the bread, which should come out clean