



# Mexican Cornbread

Recipe courtesy Paula Deen

Prep Time: 15 min  
Inactive Prep Time: 15 min  
Cook Time: 20 min  
Level: Easy  
Serves: 4 to 6 servings



## Ingredients

- 1 cup yellow cornmeal
- 1 cup sifted all-purpose flour
- 2 tablespoons sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 large egg
- 1 cup whole milk or buttermilk
- 1/3 cup sour cream
- 1/4 cup vegetable oil
- 2 tablespoons chopped jalapenos, or to taste

## Directions

Preheat oven to 425 degrees F.

Grease an 8-inch square pan, cast iron skillet, or cornbread mold. In a medium bowl, combine cornmeal, flour, sugar, baking powder, and salt. To dry mixture, add egg, milk, sour cream, oil, and jalapenos and mix until smooth. Pour into prepared pan. Bake for 20 to 25 minutes, or until golden.