

Mexican Cornbread



Recipe By Jaxters

Ref: 843

Heading: Bread & Baking

Cuisine: Mexican

Food Type: Vegetarian

No of Portions: 16

Ingredients & Prep

280 ml Buttermilk
180 g Cornmeal fine
130 g Self raising flour
120 g Butter unsalted melted
150 g Cheddar or Monterey cheese grated
1/2 Red sweet/bell pepper finely chopped
1 Egg large
4 Spring onions finely sliced
60 g Agave nectar or golden syrup
50 g jalapeño from a jar chopped
1 tsp Baking powder
1 tsp Bicarbonate of soda
1/2 tsp Salt

Suggestion & Tips

The vinegar from the jalapeño will make the batter foam so mix then pour into tin straightaway & cook

Method

Step 1 - Pre-heat oven to 180°c fan.

Step 2 - In a bowl mix cornmeal, flour, salt baking powder & bicarb.

Step 3 - In another bowl mix buttermilk, egg, syrup & butter together.

Step 4 - Pour wet ingredients & mix into the dry then fold into a batter.

Step 5 - Next fold in the cheese, spring onion, sweetcorn & chopped jalapeño.

Step 6 - Pour batter into a spring-form cake tin (best) greased with butter & a round piece of greaseproof paper on the bottom, or pour batter into a baking tin also grease with butter & a piece of paper on the bottom.

Step 7 - Place tin in the oven for 25 to 30 mins, take out & test by inserting a skewer or cocktail stick in, if it comes out clean its done, if not put back in the oven for a further 6 mins & re check.

Step 8 - Allow to cool, but best eaten warm with butter.