



## MEXICAN CORN BREAD

- 1 1/2 Cups Cornmeal
- 1 Cup Canned Creamed Corn
- 1 Cup Buttermilk
- 1/2 Cup Vegetable Oil
- 1 Eggs, Beaten
- 1 Tablespoon Baking Powder
- 1 Teaspoon Salt
- 1 Teaspoon Sugar
- 2 Jalapeño Peppers, Seeded and Minced
- 1/4 Cup Finely Chopped Green Onion
- 2 Tablespoons Minced Green Pepper
- 1 Cup Shredded Cheddar Cheese

## DIRECTIONS

1. Combine all ingredients except cheese in a large bowl.
2. Stir well.
3. Pour half of the batter into a greased 10 inch iron skillet.
4. Top with cheese.
5. Add remaining batter.
6. Bake in a 450 degree oven for 30 minutes.