

Mexican Cornbread

Now that I live in Los Angeles, I have access to amazing Mexican food. But growing up, all I ever knew about Mexican cuisine I learned from Del Taco and Taco Bell. So in my mind, if it involved corn chiles or bell pepper, it was Mexican. This Mexican Cornbread may be about as

authentic as the fast food joints of my childhood, but the mixture of cheeses and chiles gives the cake a moist, complex flavor that is undeniably yummy.

ingredients:

- 2 C flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 1/2 teaspoon salt
- 2 C yellow cornmeal
- 1 C unsalted butter, melted
- 1 C sugar
- 4 eggs, room temperature
- 2 C buttermilk
- 3/4 C jalapeños peppers, cored, seeded and chopped, (about 6 average peppers)*
- 1 C Colby-Jack cheese, shredded
- *For a milder flavor, use California green chiles.

1. Preheat oven to 350 degrees.

2. Sift flour, baking soda, baking powder and salt

together. Stir in cornmeal and set aside.

3. Using an electric mixer on a medium-low speed, combine melted butter and sugar. Mix for 30 seconds, or until incorporated.

4. Mix in eggs one at a time until well blended. Wait 30 seconds between the addition of each egg.

5. Add buttermilk and mix until incorporated.

6. With mixer on a low speed, slowly add dry ingredients until well blended and relatively lump free. Note: batter will be thick.

7. Fold in jalapeños and cheese.

8. Transfer batter to cake pans that have been greased and floured, filling until cavities are about 3/4 full.

9. Bake cornbread(s) until an inserted toothpick, (or skewer for a big ol' bundt), comes out clean—about 40 minutes for a big ol' bundt.

10. Invert on a plate and serve warm. If cornbread resists, cool in pan for 15 minutes, then invert.