

JALAPEÑO CORNBREAD

YIELDS 8 SLICES

Suzie Lambeth

Prepare 9-inch pie pan or iron skillet with cooking spray.

Combine all ingredients. Pour into pan.

Bake at 350° for 20–25 min until golden brown.

DEEDEE'S NOTES:

- Cornbread may be prepared earlier in the day. Cool and keep at room temperature. Warm to serve.
- Recipe increases well. When doubled, may also bake in muffin pan to yield 12 muffins.

INGREDIENTS

2 eggs, whisked

*7 oz jalapeño pimento cheese,
softened*

1 tbsp grated onion

*1 8.5-oz box Jiffy Corn Muffin
Mix*

*1 11-oz can yellow corn,
drained*

*Dear friend Suzie Lambeth is a great cook, and
for years we have received “love gifts” from her kitchen.*