

Dallas Hot Stuff Cornbread

1 ¼	C	flour
1 ¾	C	yellow cornmeal
3	T	sugar
4	tsp	baking powder
½	tsp	baking soda
1	tsp	salt
3		eggs
2 ½	C	milk
1/3	C	vegetable oil
2		garlic cloves, pressed, fresh
1		onion, large, finely chopped or grated
1	C	creamed corn, canned
¼-½	C	jalapeño peppers, sliced (fire-roasted, sautéed fresh, or canned)
1 ½	C	grated sharp Cheddar or Jack cheese (6 ounces)
1	T	butter
		coarse salt, if you like

Preheat oven to 400 degrees. Spray an 11 by 15 inch baking pan with oil. (I use a skillet and 6 muffin tins).

Combine the dry ingredients.

In another bowl, mix together the eggs, milk, oil, and garlic.

Combine the wet and dry mixtures, using a whisk.

Stir in the onion, creamed corn, jalapeños, and HALF the cheese; stir just until combined.

Pour the batter in the pan and top with the remaining cheese. Bake until golden brown, 35 to 40 minutes. When you remove from the oven, dot the top with the butter and sprinkle with a bit of coarse salt, if you like.

This is good hot or room temperature.

I don't use the oil spray, but just a bit of oil in the skillet, which I heat while I'm mixing the other ingredients (and even while chopping the onion and so forth).