



*How the heck do I cook*

# JALAPENO CHEDDAR CORNBREAD

**Baxter**  
COMMUNITY CENTER

## JALAPENO CHEDDAR CORNBREAD

SERVINGS: 12

PREPPING TIME: 5 MIN

COOKING TIME: 20MIN

### INGREDIENTS

- 1/2 cup butter, (1 stick)
- 1 (15-oz) can whole kernel corn, drained
- 1 (15-oz) can creamed corn, not drained
- 1 cup sour cream
- 3 tablespoons granulated sugar
- 1/2 teaspoon kosher salt
- 1 (8-oz) box Jiffy cornbread mix

### DIRECTIONS

1. Preheat your oven to 350 degrees F.
2. In a 8x8 or 9x9 inch glass pan, add 1/2 cup melted butter or a couple TBSP oil to coat the pan.
3. Open the can of whole corn kernels and drain.
4. Add entire can of creamed corn into pan
5. Add 1 cup sour cream.
6. Add 3 tablespoons sugar and 1/2 teaspoon kosher salt (add 1/4 teaspoon if using table salt).
7. Add an 8 ounce box of Jiffy cornbread mix.
8. Use a spatula to stir it all together until well combined. Scrape down the edges.
9. Bake at 350 for about 35-40 minutes. The edges should be turning golden brown and pulling away from the sides.