

Tex-Mex Cornbread

Ingredients

- 1 1/2 (one and one-half) cups yellow cornmeal
- 1 cup whole wheat pastry flour
- 1 Tablespoon baking powder
- 2 eggs
- 1 cup unsalted cream corn
- 1/2 (one-half) cup skim milk
- 2 Tablespoons finely chopped onion
- 2 Tablespoons finely chopped seeded jalapeno peppers
- 2 Tablespoons seeded and chopped sweet red peppers
- 2 Tablespoons corn oil

Method

Combine cornmeal, flour and baking powder in a mixing bowl. In another bowl, mix together remaining ingredients and beat well. Add egg mixture all at once to cornmeal, stirring quickly just until mixed. Pour batter into sprayed nine inch square baking pan. Bake in a preheated 375 degree oven for 25 minutes until top is golden brown. Remove from oven and cut into three inch squares. Yields nine large squares.