

## Gluten-Free Jalapeño Cheddar Cornbread from [glutenfreebaking.com](http://glutenfreebaking.com)

**Prep Time** 15 minutes

**Cook Time** 20 minutes

**Servings** 12 slices

### Ingredients

- nonstick cooking spray
- 1 cup gluten-free cornmeal (4 ounces/ 113 grams)
- 1 cup gluten-free all-purpose flour (5 ounces/ 142 grams)
- 1/4 cup granulated sugar (2 ounces/ 56 grams)
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk (8 ounces/ 226 grams)
- 2 large eggs (about 4 ounces out of shell/ 113 grams)
- 1/3 cup vegetable oil (2 1/3 ounces / 65 grams)
- 2 large jalapeno pepper, diced (see note) (about 3/4 cup)
- 1 cup shredded Cheddar cheese or Pepper Jack (3 ounces/ 85 grams)

### Instructions

1. **Heat Oven and Prep Pan.** Preheat Oven to 400 degrees Grease an 8-inch square baking pan with nonstick cooking spray.
2. **Make the Batter.** Whisk together the cornmeal, gluten-free flour, sugar, baking powder, and salt in a large bowl. Add the milk, eggs, and vegetable oil. Stir until a batter forms. Add chopped pepper and cheese. Stir to combine. Spread batter evenly into prepared pan.
3. **Bake and Cool.** Bake until cornbread is set and a cake tester inserted into the middle of the cornbread comes out clean. Place pan on a wire rack and allow to cool for 20 minutes before serving. Store leftover cornbread wrapped on the counter for up to three days.

## Recipe Notes

### Notes:

**The Cheese:** Grate your own cheese or use pre-grated cheese.

**The Jalapeño:** The jalapeño seeds contain most of the heat. For a spicy cornbread, leave the seeds in the pepper. For a cornbread with less heat, scoop out the seeds before chopping.

**Gluten-Free Jalapeño Cheddar Skillet Cornbread:** Place an 8-inch cast-iron skillet in the oven as the oven heats. Remove it from the oven, grease with nonstick cooking spray and carefully spread the batter into the pan. Bake about 18 minutes.

**Gluten-Free Jalapeño Cheddar Cornbread Muffins:** Scoop batter into 12 paper-lined muffin cups. Bake about 18 minutes.

**Freezing:** Allow the cornbread to cool completely. Wrap and freeze up to two months. Allow cornbread to thaw on the counter.

### Katie's Notes:

- I used 1 jalapeno, 1 serrano, and 1 fresno pepper. The red and green peppers together looked really beautiful.
- I used a sugar substitute and it worked great.