

Fiesta Quick Bread

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Ingredients:

2 cups flour
3 tsp baking powder
1 TBSP sugar
½ tsp salt
1/2 tsp cumin
1 egg, beaten
1 cup milk
1 cup pepper jack cheese, shredded or chopped

1 green onion, chopped
2 TBSP jalapeno peppers (if fresh, seeded and chopped, if canned, I use "hot").
¾ cup cooked corn kernels

½ TBSP butter

Directions:

*Preheat oven to 375 degrees. Grease a loaf pan
*In a bowl, mix together flour, baking powder, sugar salt and cumin. Mix in the milk and egg, just until barely incorporated. Add the green onion, corn, jalapenos and cheese, mixing as little as possible.
*Spread into the greased pan. Bake approximately 40 minutes or until the center springs back to the touch.
*With a knife, move the butter over the top of the loaf, letting it melt into the loaf. Allow to sit 10 minutes before removing from loaf pan.