

Cheesy Bacon Jalapeno Cornbread

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Here's what you need:

- 2 cups buttermilk, at room temperature
- 1 cup butter, unsalted, melted
- 1-1/2 cups sugar
- 4 large eggs, at room temperature
- 2 cups flour
- 2 cups cornmeal
- 1 tsp. baking soda
- 1 tsp. kosher salt
- 2 Tbs. minced jarred jalapenos (optional)
- 6 slices bacon, cooked crispy
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 Tbs. butter, unsalted, at room temperature

Preheat the oven to 350 degrees and place a 12 inch cast iron skillet inside to preheat.

In another cast iron skillet or pan fry the bacon until crisp. Set aside to drain on paper towels.

In a large bowl mix the flour, cornmeal, baking soda, and salt. Set aside.

Place the butter in the microwave safe bowl and heat until melted. Whisk in the sugar until completely combined. Add the eggs and mix well.

Add the buttermilk to the mixture and mix well. Add the jalapenos and stir to combine.

Add the dry mixture to the liquid ingredients and mix until completely combined.

Add the cheeses and stir well. Add the bacon and stir to combine.

Using hot pads remove the hot cast iron skillet from the oven and brush with the 1 Tablespoon of softened butter, leaving the excess in the bottom.

Pour the cornbread mixture into the skillet and return to the oven.

Bake for 35 - 40 minutes or until a toothpick inserted into the center comes out clean.

Serve hot with lots of butter and honey, Serves 8 - 12 easily ***Recipe may be halved and cooked in a 10 inch cast iron skillet for 27 - 35 minutes.