

Mexican Cornbread by Lynn's Recipes



A great cornbread that is good with chili. This makes a lot, so it is good for a crowd.

Cream together $\frac{1}{2}$ cup of softened butter and 1 cup of granulated sugar (the sugar can be reduced, if desired)

Ingredients:

Add:

- 4 eggs
- 1 -16 ounce of cream corn (my can was 14.75 ounces, so that is what I used)
- $\frac{1}{2}$ cup grated Monterey Jack Cheese
- 1-1/2 cup grated cheddar cheese -- I used the 4 cheese Mexican Blend and so I just added the whole package to equal 2 cups, which is called for in the recipe
- $\frac{1}{4}$ tsp. salt
- 1 box Jiffy cornbread mix
- Optional -- 2-4 jalapeno peppers, finely chopped (I used 2)

Mix all of the above very well and pour into a 9 x 13" baking dish that has been sprayed with cooking spray. Bake 40-45 minutes in a preheated 350° oven.

Below is the link to my Chili with Cornbread Topping recipe mentioned:

[Chili with Cornbread Topping](#)

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