

"Jalapeño Cornbread is one of my favorite comfort sides — golden, slightly spicy, and perfect with a hearty stew or curry. I first fell in love with it while training in the UK and experimenting with Southern flavors. My Bermudian twist adds a little sweetness and freshness from island corn. It's a dish that warms the table and brings everyone together."



- Ingredients
- 1 cup cornmeal
- 1 cup all-purpose flour
- 2 tbsp sugar (optional for sweetness)
- 1 tbsp baking powder
- ½ tsp salt
- 1 cup milk or buttermilk
- 2 large eggs
- 4 tbsp melted butter (plus extra for greasing)
- 1 cup corn kernels (fresh or canned, drained)
- 1–2 jalapeños, finely chopped (seeds removed for mild heat)
- ½ cup shredded cheddar cheese (optional for extra richness)
-



Jalapeño Cornbread



Serves: 8



Prep Time: 10 mins |

Cook Time: 25 mins |

Total Time: 35 mins

Method

1. Preheat the Oven:
2. Set oven to 200°C (400°F). Grease a cast-iron skillet or baking dish with butter.
3. Mix the Dry Ingredients:
4. In a large bowl, combine cornmeal, flour, sugar, baking powder, and salt.
5. Add the Wet Ingredients:
6. In another bowl, whisk together milk, eggs, and melted butter. Pour into the dry mix and stir until just combined — do not overmix.
7. Fold in the Flavor:
8. Add corn, chopped jalapeños, and cheese (if using). Stir gently until evenly distributed.
9. Bake:
10. Pour the batter into the skillet and bake for 20–25 minutes, or until golden brown and a toothpick inserted in the center comes out clean.
11. Serve Warm:
12. Slice into wedges and serve with honey butter or alongside chili, soup, or barbecue dishes.

CHEF WILL'S TIPS:

- Chef Will's Tip !!
- For extra crisp edges, preheat your skillet in the oven before adding the batter — that's the secret to that perfect golden crust.
- Chef William Smith Local
- www.willsmithkitchen.com
- [#WillSmithKitchen](#) "Bringing Local Flavor to Every Table"