



Louisiana Pepper Exchange Jalapeño Cornbread

By Louisiana Pepper Exchange

Ingredients

- Two (8.5 oz) boxes cornbread mix
- 1 (14.75oz) can cream style corn
- 2 large eggs
- ½ cup sour cream
- 2 tbsp heavy cream
- 2 tbsp **Louisiana Pepper Exchange Green Jalapeño Puree**

Directions

1. Preheat oven to 375°F
2. Preheat 10-inch cast iron skillet for 10-15 minutes.
3. Combine all ingredients into medium-large bowl. Whisk together lightly for approximately 20-30 seconds, just when well combined.
4. Remove hot skillet and carefully grease interior with butter or a non-stick spray.
5. Pour and scrape batter into skillet and place back into oven.
6. Bake for 35 minutes, remove and let cool for 15 minutes.