

## Sizzling Corny Cornbread

- 1 cup yellow cornmeal
- 1 (8 oz.) can creamed corn
- 2 eggs, lightly beaten
- 1 cup sour cream or yogurt
- 2 cups sharp cheddar cheese, shredded
- 1/2 cup Candied Jalapeños, chopped
- 1 Tbsp baking powder
- 1/2 tsp salt

Preheat the oven to 350°. In a large bowl combine the above ingredients except use only 1 1/4 cup of the cheese. Mix all thoroughly and pour into a generously buttered 9x9 baking dish. Spoon in the cornbread batter. Sprinkle the top with the remaining cheese. Bake for 45-55 minutes, until the cornbread turns a golden brown.

Serve hot.

The sweet jalapeños just add a nice flavor to this recipe.  
Everyone will want to know what your secret ingredient is!