

## Mexican Cornbread

"This has got to be the tastiest and the most moist cornbread I have ever made. It is the most requested thing I cook, so I am sharing it. Don't let the ingredients fool you. It's unbelievable."

**Yields 6 servings.**

**Prep Time:** 15 Minutes

**Cook Time:** 1 Hour

**Ready In:** 1 Hour 15 Minutes

### INGREDIENTS:

1 cup butter, melted  
1 cup white sugar  
4 eggs  
1 (15 ounce) can cream-style corn  
1/2 (4 ounce) can chopped green chile peppers, drained  
1/2 cup shredded Monterey Jack cheese  
1/2 cup shredded Cheddar cheese  
1 cup all-purpose flour  
1 cup yellow cornmeal  
4 teaspoons baking powder  
1/4 teaspoon salt

### DIRECTIONS:

1. Preheat oven to 300 degrees F (150 degrees C). Lightly grease a 9x13 inch baking dish.
2. In a large bowl, beat together butter and sugar. Beat in eggs one at a time. Blend in cream corn, chiles, Monterey Jack and Cheddar cheese.
3. In a separate bowl, stir together flour, cornmeal, baking powder and salt. Add flour mixture to corn mixture; stir until smooth. Pour batter into prepared pan.
4. Bake in preheated oven for 1 hour, until a toothpick inserted into center of the pan comes out clean.

Notes:

- I substitute chile powder for chile peppers.
- I use a pan slightly larger than 9x13 and double the recipe.