

# Jalapeño Cornbread

*Magnolia Table Cookbook page 262 | Makes 6 servings*

## INGREDIENTS

4 tablespoons (½ stick) unsalted butter, melted and cooled, plus softened butter for the skillet and for serving  
 1 cup all-purpose flour, sifted  
 1 cup fine stone-ground yellow cornmeal  
 1 teaspoon kosher salt  
 ½ teaspoon garlic powder  
 1 cup heavy cream

2 large eggs  
 1 cup drained canned white corn  
 ¼ cup chopped drained pickled jalapeños (optional; page 225 in Magnolia Table Cookbook)  
 ¼ cup chopped drained roasted pimientos (optional)

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*continued*

## DIRECTIONS

1. Position a rack in the top third of the oven and preheat the oven to 375 degrees F. Butter a 10-inch cast-iron skillet.
2. In a large bowl, whisk together the flour, cornmeal, salt, and garlic powder.
3. In a medium bowl, whisk together the melted butter, cream, and eggs.
4. Add the liquid ingredients to the flour mixture along with the corn and the jalapeños (if using) and pimientos (if using). Stir until moistened but not overmixed; the batter will be thick.
5. Scrape the batter into the prepared skillet and smooth the top. Bake until the top is lightly browned, the edges are browned, and a tester inserted in the center comes out clean, about 50 minutes.
6. Slice the warm cornbread into 6 wedges and serve at once with pats of butter.
7. Cornbread is best the day it is made. Wrap leftovers tightly in foil and store at room temperature for up to 3 days. Reheat by slicing and toasting or broiling.

*for your 4x6 card - trim along the dotted line*