

Jalapeno Cornbread Sticks



Ingredients

- 1/2 cup all-purpose flour
- 1/2 cup fine yellow cornmeal
- 2 teaspoons baking powder
- 1 1/4 teaspoons kosher salt
- 3/4 cup thawed frozen corn
- 1 large jalapeño chile, minced (about 1/4 cup)
- 2 scallions, finely chopped (about 1/4 cup)
- 10 tablespoons unsalted butter, melted, divided
- 2 large eggs
- 3/4 cup half-and-half
- 1 tablespoon granulated sugar
- 2 1/2 ounces pre-shredded Mexican cheese blend (about 2/3 cup)

Info

- **Prep:** 20
- **Cook:** 20
- **Serves:** 14
- [Source](#)

★★★★★ from 1 votes

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Rate



Directions

1. Preheat oven to 425°F. Place 2 (7-stick [5 1/2-inch-long]) cast-iron corn stick pans on a rimmed baking sheet. Transfer baking sheet to oven. Preheat 15 minutes.
2. Meanwhile, whisk together flour, cornmeal, baking powder, and salt in a bowl; set aside.
3. Cook corn, jalapeño, scallions, and 8 tablespoons of the butter in a skillet over medium, stirring often, until mixture is softened, about 3 minutes. Set aside; cool 5 minutes.
4. Whisk together eggs, half-and-half, and sugar in a bowl. Add to flour mixture, whisking until smooth. Stir in jalapeño mixture and cheese.
5. Remove hot corn stick pans from oven. Brush molds evenly with remaining 2 tablespoons butter. Divide batter evenly among molds (about 3 tablespoons each). Bake until sticks are puffed and golden brown, 14 to 16 minutes. Serve warm, or turn sticks out onto a wire rack and cool completely, about 30 minutes.

[jalapeno](#), [corn](#), [cornbread](#), [southern](#), [cornmeal](#), [eggs](#), [half n half](#), [cheese](#), [cast iron](#), [baking](#), [scallions](#), [canned corn](#)

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