

## **Pam's Cornbread**

2 teaspoons room temperature butter

1 1/3 cups all-purpose flour

2/3 cup cornmeal

1/2 cup corn flour

2/3 cup sugar

5 teaspoons baking powder

1/2 teaspoon salt

1 1/3 cups homogenized milk

2 1/2 ounces melted butter

1 large egg, beaten

1 can corn, drained

1 jalapeno pepper, seeded and finely diced

1. Preheat oven to 350°F. Grease a 9 inch cast iron pan or a 9 inch round or square cake pan with 2 teaspoons room temperature butter. Place pan in oven to get hot while you prepare the batter.
2. In a large bowl, combine the flour, cornmeal, corn flour, baking powder and salt. In a separate bowl, combine milk, egg and melted butter, add to dry ingredients and mix until just combined. Gently mix in drained corn and diced jalapeno.
3. Pour batter into hot pan. Bake on middle rack of oven for about 40-45 minutes.
4. Let cornbread cool in the pan, on a rack for about 45 minutes. Turn out onto a rack to finish cooling or eat warm.