

Fluffy Jalapeno Cheddar Cornbread

Recipe Library Workflow | Staples / Quick Breads | No-rise dinner bread for chili, BBQ, eggs, soup, or butter-and-coffee decisions

Yield	9 large squares or 12 smaller squares
Total Time	About 35 minutes
Bake Time	20-25 minutes
Oven	400°F
Pan	8x8 or 9x9 baking dish, or 10-inch cast iron skillet
Difficulty	Easy - no rise, no yeast, no drama

Rosie Note: This is the emergency bread move: fluffy, cheesy, jalapeno-forward, and ready before yeast even finishes clearing its throat.

Ingredients

Dry	1 cup yellow cornmeal 1 cup all-purpose flour 1 tablespoon baking powder 1/2 teaspoon baking soda 3/4 teaspoon salt 2 tablespoons sugar or honey powder, optional
Wet	2 large eggs 1 cup buttermilk, or 1 cup milk + 1 tablespoon vinegar/lemon juice rested 5 minutes 1/4 cup melted butter 1/4 cup sour cream or Greek yogurt
Mix-ins	1 cup shredded sharp cheddar 1-2 jalapenos, finely diced 2 tablespoons chopped pickled jalapenos, optional 2 tablespoons jalapeno brine, optional 2 tablespoons melted butter for brushing the top after baking

Workflow

1. Preheat and prep: Preheat oven to 400°F. Grease the pan heavily. For cast iron, preheat the skillet in the oven, then add 1 tablespoon butter right before batter goes in for crisp edges.
2. Mix dry ingredients: Whisk cornmeal, flour, baking powder, baking soda, salt, and sugar/honey powder in a large bowl.
3. Mix wet ingredients: In a second bowl, whisk eggs, buttermilk, melted butter, and sour cream/Greek yogurt until smooth.

4. Combine gently: Add wet to dry and stir only until combined. Do not beat the hell out of it. Overmixing makes cornbread tough.
5. Fold in the good stuff: Fold in cheddar, fresh jalapenos, pickled jalapenos, and brine if using.
6. Pan and bake: Pour into the prepared pan. Add a little extra cheddar on top if desired. Bake 20-25 minutes until golden and a toothpick comes out mostly clean.
7. Butter and rest: Brush the hot top with melted butter. Rest 10 minutes before slicing so it sets without crumbling apart like a bad alibi.

Fluff + Moisture Rules

- Use buttermilk plus sour cream or Greek yogurt. That combo is the moisture insurance policy.
- Measure flour gently. Packed flour makes dry cornbread, which is a crime against chili.
- Mix just until combined. A few tiny lumps are fine.
- Let it rest 10 minutes after baking before slicing.

Heat and Flavor Controls

Mild	Use 1 jalapeno, seeds removed. Skip the brine.
Medium	Use 1-2 jalapenos with some seeds plus sharp cheddar.
Afterburn	Add pickled jalapenos and 2 tablespoons brine. Keep some fresh jalapeno seeds.
Savory boost	Add 1/2 teaspoon garlic powder, 1/2 teaspoon smoked paprika, and 1/4 teaspoon black pepper.

Batch / Meal Variations

BBQ side: Add corn kernels and a pinch of smoked paprika.

Breakfast cornbread: Add cooked bacon or sausage and green onions.

Dinner version: Fold in diced ham or smoked sausage and serve with eggs, beans, or soup.

Sweeter version: Increase sugar/honey to 1/4 cup and serve with honey butter.

Storage and Reheat

- Room temp: 1-2 days wrapped tightly.
- Fridge: 4-5 days in an airtight container.
- Freezer: Wrap individual squares, freeze up to 2-3 months.
- Best reheat: Split and toast in a skillet with butter, or warm at 300°F for 8-10 minutes.

Nutrition Estimate

Serving Size	Calories	Protein	Carbs	Fat	Fiber
1 of 9 large squares	245-270	8-10 g	25-29 g	12-15 g	1-2 g
1 of 12 smaller squares	185-205	6-8 g	19-22 g	9-11 g	1-2 g

Estimates vary with cheese amount, buttermilk choice, and whether extra butter/cheddar hits the top. Worth it.

Library Metadata

Recipe Name	Fluffy Jalapeno Cheddar Cornbread
Category	Staples / Quick Breads
Tags	no-rise, cornbread, jalapeno, cheddar, cast iron, BBQ side, chili side, quick bread
Best With	Chili, BBQ, eggs, soup, beans, butter, honey butter
Repeatability Notes	Use buttermilk + sour cream/Greek yogurt. Do not overmix. Cast iron gives crispier edges.