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## Layered Mexican Cornbread

*You can have cornbread for dinner, or you can have cornbread that shouts "Ole!"  
MyThreeSons Gourmet Pimento Cheese Fire Roasted Jalapeno brings a spicy touch to the meal.*

**Prep time: 10 minutes**

**Cook time: 35 minutes**

Makes about 10 servings

- 1 cup cornmeal
- 1/2 cup flour
- 2 tablespoons baking powder
- 2/3 cup milk
- 2 eggs
- 1/2 teaspoon salt
- 1/3 cup vegetable oil
- 1/2 cup chopped onion
- 1 (14-ounce) can creamed corn
- 1 (10-ounce) container MyThreeSons Gourmet Pimento Cheese Fire Roasted Jalapeno

Preheat the oven to 350 degrees. Coat an 8-inch by 8-inch pan with softened butter or nonstick cooking spray and set aside.

In a large bowl, mix together the cornmeal, flour, baking powder, milk, eggs, salt and oil. Stir in the onion and creamed corn. Pour half of the batter into the prepared pan. Top the batter with MyThreeSons Fire Roasted Jalapeno, spreading it gently on the batter.

Pour the remaining batter on top of the cheese. Bake for about 35 minutes or until golden brown on top and a toothpick inserted into the center comes out clean. Let cool slightly before cutting into squares.