



Use Talavera Collection™ Bake Set

# Spanish Cornbread



## Ingredients for 8" x 8" Baker

- 17 oz. corn muffin mix
- 14½ oz. cream corn
- ¼ cup finely chopped onion
- 2 beaten eggs
- ⅔ cup milk
- ½ cup cheddar cheese
- 3 teaspoons sugar
- 12 oz. jalepeño peppers

## Ingredients for 6" x 6" Baker

- 8½ oz. corn muffin mix
- 6 oz. cream corn
- ⅛ cup finely chopped onion
- 1 beaten egg
- ⅓ cup milk
- ¼ cup cheddar cheese
- 1½ teaspoons sugar
- 6 oz. jalepeño peppers



# Spanish Cornbread



## Preparation:

1. Preheat oven to 375°F.
2. Mix the corn muffin mix by combining the cream corn, onions, sugar, cheese and jalapeños (to your preference).
3. Beat eggs then stir the egg and milk into the mixture until thoroughly combined.
4. Coat the pan with cooking spray and pour in the combined mixture.
5. Place the bake pan into the oven for 40 to 45 minutes. Enjoy!