



**Mini Jalapeno Cornbread**  
Recipe Courtesy of Chef Jernard Wells

**Yield: 10-12 servings**

**Ingredients:**

Avocado oil  
2 cups cornmeal  
1 cup all purpose flour  
2 eggs  
2 cups buttermilk  
½ cup whole milk  
8 ounces melted butter  
2 tablespoons agave  
1 small jalapeno, small dice  
1 red bell pepper, small dice  
¾ cup sweet corn  
2 cups smoked cheddar cheese  
2 teaspoons kosher salt  
¼ teaspoon cracked black pepper  
2 pinches white pepper

**Method:**

1. Preheat the oven to 350 degrees. Using a pastry brush grease your mini cast iron skillets with avocado oil. You can place these onto a sheet tray so they are easier to transport in and out of the oven.
2. Whisk all of the cornbread ingredients in a large bowl until evenly combined. Season with salt and pepper as desired. The batter should have a thick consistency similar to that of pancake batter.
3. Evenly pour batter into 6-7 individual 6 inch cast iron skillets just enough to fill about halfway up the skillet. Bake for 45 to 50 minutes or until a toothpick inserted in the center comes out clean and the top is lightly golden.
4. Serve with a drizzle of honey if desired!

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