



Jalapeño Cornbread with Peach Honey

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1 egg, slightly beaten
- 1/2 cup O&V [Jalapeño Grapeseed oil](#) *
- 1/4 cup O&V [Unflavored EVOO](#) *
- 1 jar O&V **Peach Honey** for drizzling *
- 1/4 cup seeded and sliced jalapeños (optional)

Preparation

Preheat oven to 400 F degrees. Brush oil in an 8"-x-8" pan. Line the bottom with parchment paper and oil the parchment paper as well.

In a large bowl, whisk all dry ingredients together – cornmeal, flour, sugar, baking powder, baking soda and salt

In a separate bowl, mix all the liquid ingredients together until smooth and creamy – buttermilk, egg, jalapeño oil, unflavored oil.

Add the liquids to the dry ingredients and stir gently to mix. Do not over mix. Fold in the jalapeños (reserving a few for the top)

Pour the batter into the prepared tin and top with the reserved sliced jalapeños.

Bake for 25-30 minutes until a toothpick stuck in the middle, comes out clean

Optional: add ½ cup of shredded sharp cheddar cheese when adding the jalapeños to the batter for extra savory flavor.

Serve with [Fiesta Chicken Bowl](#), [Hot Honey Ribs](#), [Pulled Pork with Bourbon Peach Sauce](#)

Serves 6-12

Active time 15 minutes Total Time: 40-45 minutes

Notes

* The spice of the [Jalapeño oil](#) is a great counterpoint to the sweetness of the **Peach Honey**. Changing the proportions of the [Unflavored Oil](#) and Jalapeño oil can change out the level of spiciness or use a lot more chopped jalapeños in the batter which will provide some heat, but not the same flavor and texture of using the jalapeño oil. Feel free to use a local honey in place of the Peach Honey, although that will change out the flavor of the dish some. All highlighted products are available at [Oil & Vinegar stores](#).



Categories: Soups & Sides, Gluten Free Option, Vegetarian, Spicy Cornbread, Tailgating Side, Sweet & Spicy Cornbread, Jalapeño oil, Unflavored Oil, Peach Honey,