



Autumn Fiesta Cornbread



🍴 Makes 6 spiced sandwiches | ⌚ Time: 10 minutes

Ingredients

- 12 slices of cornbread (directions below)
- 6 slices pepper jack
- 6 slices thunder jack or other spicy cheese
- Butter for grilling
- Maple syrup for drizzling

Cornbread Ingredients

- 1¾ cups flour
- 1 cup cornmeal
- 2 tablespoons sugar
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- 1 teaspoon salt
- 1¼ cups whole milk
- ½ cup butter, melted and cooled
- 1 egg
- ½ cup grated cheddar cheese
- 1 - 4 ounce can green chilies, drained
- 1 - 4 ounce chili tomatoes, drained well
- ½ cup corn

Instructions

- 1 Heat oven to 375° F.
- 2 Grease a 9"x13"x1" sheet pan with cooking spray, and line with parchment paper.
- 3 In a large bowl, mix together the dry ingredients.
- 4 Add the liquid ingredients to the bowl and blend well.
- 5 Fold in the cheese, chilies, tomatoes, and corn and mix until just combined.
- 6 Pour batter onto sheet pan, and bake for 20-25 minutes.
- 7 Remove from oven and allow to cool. Once cool, flip out of pan onto clean parchment and allow to cool completely, overnight is best.

Note: Cornbread will be thin, if too thick the sandwich is difficult to grill and will absorb too much butter.

Cornbread Instructions

- 1 Heat a skillet or grill to medium-high heat.
- 2 Build the sandwiches by stacking one slice of each cheese onto the flat side of the cornbread and topping with second piece of cornbread, using the flat side again.
- 3 Melt butter in skillet or onto grill and place sandwiches to cook. Lower lid and cook for 3-4 minutes. The butter will brown—this is a good thing! It will add some nutty taste.
- 4 Flip the sandwich if using a skillet. Cook until golden brown.
- 5 Remove from grill and brush with maple syrup.

Note: the maple syrup brings out the flavors of autumn added into the cornbread.