

Cheesy Fiesta Cornbread

Preheat oven to 400 degrees.

Empty corn and peppers into a small bowl. Cover with boiling water and let sit for at least 15 minutes.

Place jar contents in a large bowl. Add $\frac{1}{4}$ cup vegetable oil, 2 eggs, and $1\frac{1}{4}$ cup water. Stir to mix well. Drain vegetables and stir into batter. Spread in a greased 8 x 8-inch baking dish. Bake for 30-40 minutes or until a wooden toothpick inserted near center comes out clean.

Makes 16 pieces

Ingredients: flour, cornmeal, buttermilk powder, sugar, cheese, corn, bell peppers, baking powder, salt

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