

# Mexican Cornbread

## Ingredients

1½ cup butter, melted  
3¼ cup white sugar  
4 eggs  
1 (15 ounce) can cream-style corn  
2 ounces cans chopped green chili peppers, drained  
1½ cup shredded monterey jack cheese  
1½ cup shredded cheddar cheese  
1 cup all-purpose flour  
1 cup yellow cornmeal  
1¼ teaspoon salt  
4 teaspoons baking powder

## Directions

Preheat oven to 300 degrees F (150 degrees C).  
Lightly grease a 9×13 inch baking dish.  
In a large bowl, beat together butter and sugar.  
Beat in eggs one at a time.  
Blend in cream corn, chiles, Monterey Jack and Cheddar cheese.  
In a separate bowl, stir together flour, cornmeal, baking powder and salt.  
Add flour mixture to corn mixture; stir until smooth.  
Pour batter into prepared pan.  
Bake in preheated oven for 1 hour, until a toothpick inserted into center of the pan comes out clean.