

## Sweet Jalapeño Cornbread

By Angela Conant

1 stick (1/2 Cup) of Earth Balance Butter  
1 box of Cherryvale Farms Cornbread Mix  
<http://www.cherryvalefarms.com>  
1 ¼ cup water  
1 cup corn (fresh, frozen or canned – be sure to drain  
canned before adding to mix)  
1 cup of Daiya Pepperjack Shredded “Cheese”  
¼ cup diced jalapeno peppers

Preheat Oven to 400

Grease an 8-inch square pan with oil.

Melt butter and combine with cornbread mix, water, corn,  
cheese and jalapenos.

Mix until fully combined and pour into prepared baking pan.

Bake for 22-27 minutes until a toothpick inserted into the  
center of the cornbread comes out clean.

Allow cornbread to cool for 5-10 minutes before cutting and  
serving.

Best served warm.