



# READ<sup>®</sup>

## EMILY'S SWEET AND SPICY CORNBREAD

**SERVES:** 10 SERVINGS | **PREP & COOK TIME:** 45  
MINUTES

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### INGREDIENTS

- 1 can (15 ounces) READ Classic 4 Bean Salad, not drained
  - 1/4 cup (3 medium) fresh jalapeno peppers, seeds removed
  - 1-2/3 cups whole milk
  - 2/3 cup unsalted butter
  - 2/3 cup sugar
  - 1 teaspoon sea salt
  - 2 cups yellow cornmeal
  - 1-1/3 cups all-purpose flour
  - 1-1/2 tablespoons baking powder
  - 3 large eggs, beaten
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### INSTRUCTIONS

1. Preheat oven to 375°F. Coat 9 x 13-inch baking dish or pan with nonstick spray or grease lightly. Set aside.
2. In blender, blend bean salad, jalapeno peppers, milk, butter, sugar and salt until pureed.
3. In large mixing bowl, whisk together cornmeal, flour and baking powder until ingredients are well combined. Add beaten eggs to cornmeal mixture and whisk

to combine while adding bean salad mixture. Mix until batter is smooth. Spread evenly into prepared baking dish or pan.

4. Bake on middle rack of oven 25 to 30 minutes or until pick inserted into center comes out clean. Cool in the pan on wire rack.
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**FIND IT ONLINE:**

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