

Baklouti Chili & Cheddar Cornbread

Ingredients

2 cups whole wheat flour

1/2 cup yellow cornmeal

2 tablespoons honey

1 tablespoon baking powder

1 teaspoons kosher salt

1 1/2 cups whole milk

2 large eggs, lightly beaten

1/2 cup Baklouti Chili Olive Oil

8 oz sharp grated Cheddar, 2 ounces reserved

1/3 cup chopped scallions, +2 tablespoons reserved

2 tablespoons (1 small pepper) seeded finely diced fresh Anaheim pepper

Method

Preheat the oven to 350 degrees F. Grease a 9 by 9" inch baking pan with Baklouti Olive Oil. Combine the flour, cornmeal, honey, baking powder, and salt in a large bowl. In a separate bowl, combine the milk, eggs, and Baklouti Olive Oil. With a wooden spoon, stir the wet ingredients into the dry. Mix in the grated Cheddar, scallions and Anaheim peppers.

Pour the batter into the prepared pan, smooth the top, and sprinkle with the reserved grated Cheddar and extra chopped scallions. Bake for 30 to 35 minutes, or until a toothpick comes out clean. Cool and cut into large squares. Serve warm or at room temperature.

Makes: 12

Time: 1 hour

