***MEXICAN FLAG CORNBREAD***

2 C. flour

2 C. yellow cornmeal  
2 Tbs. sugar  
4 tsp. baking powder  
1/2 tsp. chili powder  
2 eggs, beaten  
1 C. milk or more for consistency  
1/3 C. oil

1/2 C. butter, melted

1-2 jalapeño peppers, chopped  
1/2 C. sweet green pepper, chopped

1/2 C. sweet red pepper, chopped

1/2 C. onion, chopped  
1 small can sweet corn kernels, drained  
1 C. Monterey jack cheese, shredded

Sift dry ingredients together into a bowl. In another bowl, beat together milk, oil and eggs; beat in melted butter.

Add wet mixture into dry ingredients. Stir in remaining ingredients. Mix thoroughly. Adjust consistency with additional milk, if needed.

Pour into a greased 10” cast iron skillet. Bake in a preheated oven for 30 minutes at 400oF.