



kingfield farmers market

SUNDAYS 43rd Nicollet 8:30-1

Recipes from the Kingfield Farmers Market

Susan Spongberg's Fresh Corn, Cheddar, Scallion,
and Jalapeno Cornbread
Corn Bake-Off 8/23/2009

1-1/2 cups yellow corn meal
1/2 cup all-purpose flour
1 scant Tbsp sugar
2 tsp double acting baking powder
1 tsp baking soda
1 scant tsp salt
2 large eggs
1-1/2 cups buttermilk

1 cup fresh corn kernels, incl pulp
scraped from the cobs (about 2
ears' worth)
1-1/2 cups grated sharp cheddar
3 thinly sliced scallions
1/2 finely chopped jalapeno
pinch of cayenne pepper

Grease a 15 1/2" x 10 1/2" and 1" jelly roll pan. Into a bowl sift cornmeal, flour, sugar, baking powder, baking soda and salt. In a small bowl beat together eggs and buttermilk, To cornmeal mixture add buttermilk mixture, corn, cheddar, scallions, cayenne and jalapeno, stir until just combined and pour into pan, spreading evenly. Bake corn bread in the middle of a preheated 425 F oven for 8 – 10 minutes or until a tester comes out clean.