Tomato & Pepper Cornbread

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A unique and tasty way to spice up cornbread.

Timing

Prep time	Total time	Skill level
10	**40**	**Easy**

What You'll Need

- ¾ red pepper diced medium
- 1 cup cornmeal
- 1 cup all purpose flour
- 2/3 cup white sugar
- 2½ tsp baking power
- 1 tsp salt
- 1 cup milk
- 1/3 cup vegetable oil
- 2 eggs
- Butter to grease pan

Directions

1. Preheat oven to 400 degrees.
2. Take a 9-inch cast iron pan and lightly grease it with butter.
3. Whisk flour, cornmeal, sugar, baking powder, and salt together.
4. Add milk, vegetable oil, and egg. Mix well. Gently add ¾ of the diced pepper and mix.
5. Pour into pan, and sprinkle remaining cut peppers on top for a more visually striking result. Bake for 20-30 minutes or until a toothpick comes out clean.