

Jalapeno Cornbread

Ingredients

2 cups almond flour

2 cups shredded cheddar cheese

2 jalapenos, finely diced

1 ½ tsp baking powder

½ tsp salt

3 large eggs

½ cup sour cream or plain Greek yogurt

¼ cup butter, melted

Instructions

Preheat oven to 350 degrees. Grease a 9x13 baking dish. In a large bowl mix together cheese, almond flour, jalapenos, baking powder and salt. In another bowl, whisk together wet ingredients. Add wet ingredients to dry and stir well to combine. Pour batter into dish and bake 20-25 minutes, until edges begin to brown. Allow to cool slightly before cutting.