

Mexican Cornbread Waffles

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-cornbread-recipe-using-sour-cream>

Ingredients:

- 1 cup yellow cornmeal
- 1/4 cup flour
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon double-acting baking powder
- 1 cup sour cream
- 1 1/4 cups creamed corn
- 2 eggs
- 1/4 cup canola oil plus extra for greasing the waffle iron
- 1 medium onion
- 2 jalapeño peppers
- 10 1/2 ounces extra sharp cheddar grated
- chili con carne Your favorite
- onions Thinly sliced
- sharp cheddar Grated
- jalapeños Sliced

Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 215 milligrams
4. Fat: 53 grams
5. Fiber: 4 grams
6. Protein: 29 grams
7. SaturatedFat: 24 grams
8. Sodium: 1580 milligrams
9. Sugar: 9 grams

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