

Jalapeno Cheddar Cornbread Recipe Without Eggs



I never tasted corn bread before and this is my first time, I tried and tasted this corn bread. It came out so good, moist and delicious. My husband who loves Mexican food and has tasted corn bread before, so after he tasted my corn bread and said that " this was the best corn bread I have tasted". I was very happy and I was in cloud nine 🤗 🤗 This easy homemade

corn bread recipe is without eggs and butter. To make this corn bread more flavorful and spicy, I added jalapenos and cheddar cheese to the batter. Jalapenos adds a extra zing to the bread. This dish can be made in a jiffy, it just takes 30 minutes to finish. You can serve this bread for breakfast or lunch or dinner with soups or spicy dishes like vegetarian bean chilli. I will be posting my bean chilli recipe in my next post.

Ingredients

- 1.5 Cups of Milk
- 1.5 Tbsp of Distilled White Vinegar or Apple Cider Vinegar
- 1 Cup of Cornmeal , I used corn flour
- 1 Cup of All Purpose Flour
- 3 Tbsp of White Sugar
- 1/2 Tsp of Salt
- 1 Tsp of Baking Powder
- 1 Tsp of Baking Soda
- 2 Tbsp of Canola Oil
- 2 Jalapeno's, Chopped
- 3 Tbsp of Cheddar Cheese



Method

- Preheat the oven to 425 degree F. Lightly oil a 9 *9 inch baking dish.
- In a small bowl, combine the milk and vinegar, and set aside.
- Mix the corn flour, all purpose flour, sugar, salt, oil, baking powder and baking soda in a large bowl. Finally add the milk and vinegar mixture. Stir well with a whisk.
- Pour the batter evenly in the prepared baking dish.
- Bake until the top is golden brown, 25-30 minutes.
- Hot jalapeno corn bread is ready to serve with bean

chilli

Tips

- You can serve it for breakfast with soups or spicy dish like chilli.
- The recipe calls for cornmeal, but I used corn flour.
- Both are ground corn. Difference is cornflour is usually ground to a fine texture than cornmeal.
- Add frozen corns to the batter, for crunchiness.
- If you don't get jalapenos in your place, replace it with any chilly.
- If you don't want jalapeno and cheese, just skip it and make a plain corn bread.
- If you want vegan version, just replace milk with non dairy milk such as soy or almond milk.

Health Benefits of Corn

- Good source of dietary fiber.
- Fiber in corn helps to reduce blood cholesterol and reduces the risk of cardiovascular disease.
- Rich source of vitamin folate helps in support of cardiovascular problems.
- Controls diabetes and hypertension.
- Prevents anemia.
- Good for eyes and skin.



Cornbread Recipe

Tags : [cornbread](#), [cornbread recipe](#), [how to make cornbread](#), [cornbreadrecipe without eggs](#), [jalapeno cheddar cornbread recipe](#), [jalapenocornbread](#), [thanksgivingrecipe](#), [americanrecipe](#), [baking](#), [breadrecipe without eggs and butter](#).

Mushroom Tomato and Cucumber Sandwich | No Cheese Sandwich



I start most of my days by having sandwiches with vegetable fillings and this is one of among them. This is very easy and quick to fix sandwich with mushroom, tomato and cucumber as filling, for flavoring, I added Italian seasoning, salt and pepper. This is a heart healthy sandwich which has no

cheese in it and I used whole wheat bread, so this is very healthy and filling sandwich that can be made in minutes. You can have this no cheese sandwich for breakfast or lunch or dinner.

Preparation Time : 10 Mins

Cooking Time : 10 Mins

Makes : 1 Sandwich

Ingredients

2 Whole Wheat Bread
6 Slices of Mushroom
4 Slices of Tomato
4 Slices of Cucumber
2 Tbsp of Chopped Yellow / Red Onion
1/8 Tsp of Italian Seasoning
2 Tbsp of Mayonnaise, I used Vegennaise
Dash of Salt and Pepper
Red Wine Vinaigrette to taste
1 Tsp of Olive Oil

Method

- Wash and slice the cucumber, tomato and mushroom. Finely chop the onion.
- Heat olive oil in a pan, add onion, mushroom, salt, pepper and Italian seasoning, saute this for 2-3 mins in a medium high flame, until it turns mushroom turns soft. Once it done, turn off the flame.
- Toast the bread in a toaster or cast iron pan.

For The Sandwich Build

- Apply mayonnaise or vegennaise on each side of the bread.
- Place the sauted mushroom and onion, cucumber and tomato.

- Assemble your sandwich by gently pressing the two slices of bread together.
- Yummy sandwich is ready to serve.

Tips

- You can use wheat bread or white bread(maida)
- You can use chopped lettuce to this sandwich.
- Use sharp cheddar cheese or earth balance (dairy free-vegan option) for more richness and creaminess.
- Use butter in place of olive oil.

Health Benefits of Mushroom, tomato and Cucumber Sandwich

- Whole wheat bread are rich in fiber, reduce the risk of cardiovascular disease and diabetes.
- Mushroom are rich in protein, vitamin B, D and antioxidants, boost your immune system.
- Tomatoes are rich vitamin A,C, K, beta-carotene, a natural cancer fighter and good for skin.
- Cucumber re-hydrates the body, good for skin, aids in weight loss and fight against cancer.

1. Rich in fiber, helps in proper functioning of digestive tract and lowers the cholesterol and metabolic syndromes.
2. Reduce the risk of cardiovascular disease

Read more at
<http://foody-buddy.blogspot.com/2013/09/whole-wheat-bagels-how-to-make-bagels.html#trLQpp37hDxhA0TY.99>



Tags : [sandwich](#), [no cheese sandwich](#), [quick and healthy vegetarian sandwich](#), [mushroom sandwich](#), [mushroom](#), [tomato and cucumber sandwich](#), [how to make vegetarian sandwich breakfast ideas](#)

Spongy Aval Dosai | Poha Dosa | Easy Dosa Recipe



Spongy Aval Dosai

Aval dosai / Poha dosai is a simple, easy and yummy breakfast dish. This spongy dosa is very soft in center and lightly crispy over the edges. Dosa is made with parboiled rice, rice flakes, butter milk, fenugreek and cooking soda and this dosa does not need any fermentation only soaking. You can make this dosa, if you don't have idly dosa batter at home. Though this dosa is suppose to be thick, you can also make it

thin. So try this spongy aval (poha) dosa for breakfast along with some [spicy tomato chutney](#) or idly podi.

Recipe Source : [Raks Kitchen](#)

Preparation Time : 8 Hrs

Cooking Time : 30 Mins

Makes : 8-10 Dosa

Ingredients

2 Cups of Idly Rice (Parboiled Rice)
1/4 Cup of Aval / Poha / Rice Flakes
3.5 Cups of Sour Butter Milk
1/4 Tsp of Baking Soda
1/2 Tsp of Fenugreek Seeds
Oil and Salt as Needed

Method

- Soak both the aval and rice flakes in buttermilk (not in water) for overnight.
- Next day morning, drain the buttermilk, add fresh water and grind it to a smooth batter consistency, but consistency should be little watery than idly dosa batter.
- Add salt and cooking soda to the batter, mix well.
- Heat a non stick dosa pan or griddle, I used cast iron pan, pour a ladleful of batter, don't spread it like thin dosa, it should be thick. Drizzle some oil over dosa or in sides, cover and cook it for a min. If you want, you can cook on the other side, otherwise it is not necessary.
- Spongy dosa is ready to serve with [tomato chutney](#) or any [spicy chutney](#).

Tips

- Flipping the dosa and cooking on other side is optional.
- Always add baking soda, just before you use the batter.
- If you don't want buttermilk, leave the batter overnight for fermentation.



Tags : [avalrecipe](#), [aval dosa](#), [poha dosa](#), [spongydosa](#), [how to make spongy dosa](#), [how to make aval dosai](#), [dosai recipe](#), [no fermentation dosa](#), [easy dosa](#)