

Baked Jalapeno Poppers

Easy baked jalapeño poppers with cream cheese filling. Perfect spicy appetizer for parties. Crispy, cheesy, and absolutely delicious!

15	20	35	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Baked Jalapeno Poppers

Ingredients

- 12 jalapeno pepper
- 8 oz cream cheese
- 1 cup cheddar cheese
- 1 cup mozzarella cheese
- 1 cup flour
- 2 egg
- 1 cup breadcrumb
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the oven and workspace**

Preheat oven to 400°F (204°C). Line a baking sheet with parchment paper.
- 2 Prepare the jalapeños**

Cut 12 jalapeños in half lengthwise from stem to tip. Using a small spoon, scrape out all seeds and white membranes to create hollow pepper boats.
- 3 Make the cheese filling**

Mix 8 oz cream cheese, 1 cup shredded cheddar, 1 cup shredded mozzarella, 1 tsp garlic powder, 1 tsp onion powder, 1 tsp salt, and 1 tsp pepper in a bowl until smooth and well combined.
- 4 Stuff the jalapeños**

Fill each jalapeño half with the cheese mixture using a small spoon, mounding it slightly above the pepper edges.
- 5 Set up breading station**

Place 1 cup flour in one shallow dish. Beat 2 eggs in a second shallow dish. Put 1 cup panko breadcrumbs in a third shallow dish.
- 6 Bread the poppers**

Dredge each stuffed jalapeño in flour, coating completely. Dip in beaten eggs, letting excess drip off. Roll in panko breadcrumbs, pressing gently so coating adheres.

7 Bake the poppers

Arrange breaded jalapeños on the prepared baking sheet with space between each. Bake for 18-20 minutes until golden brown and peppers are tender when pierced with a fork.

8 Cool for 5 minutes before serving, as the cheese filling will be extremely hot.

Tips

Wear disposable gloves when handling jalapeños to protect your hands from capsaicin oils, and avoid touching your face or eyes during preparation.

Allow cream cheese to come to room temperature before mixing – this ensures a smooth, lump-free filling that's easy to work with.

Pat the jalapeño halves completely dry after washing and seeding to help the breading adhere better and prevent sogginess.

Don't overfill the jalapeño halves – the cheese mixture will expand slightly during baking and could overflow if packed too tightly.

Line your baking sheet with parchment paper for easy cleanup and to prevent sticking, even when spraying the poppers with oil.

Let the poppers cool for 3-5 minutes before serving – the cheese filling will be extremely hot and can cause burns.

For extra flavor, mix some of the jalapeño seeds back into the cheese mixture if you want more heat, or add crispy bacon bits for a smoky element.

Spray or brush the breaded poppers lightly with oil before baking to achieve a golden, crispy exterior similar to deep-frying.