

# Chipotle Chive Cornbread Muffins

Makes 8 standard size muffins



## Ingredients

### For the Muffin Batter

- ½ cup cornmeal
- 1 ½ cups all purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- ½ teaspoon kosher salt
- 2 large eggs
- 1 cup milk
- ½ cup olive (or avocado, grapeseed or canola) oil
- ¾ cup pepper jack cheese, grated
- ½ cup chives or scallions, finely chopped

### For the Top Before Baking

- ¼ cup pepper jack cheese, grated
- ¼ teaspoon chipotle powder

## Steps

- **Preheat oven to 350°F.** Prepare a muffin tin by spraying/oiling the pan.
- 2. In a medium-size bowl whisk together the cornmeal, flour, sugar, baking powder, and kosher salt.
- 3. In a large bowl whisk together the eggs, milk and oil.
- 4. Add the flour mixture to the egg/buttermilk mixture and stir until just combined (flour has disappeared) being careful not to overmix.
- 5. Fold in the chives and cheese. Spoon or scoop mixture into the prepared muffin pan. Sprinkle the tops with more cheese and some chipotle powder.
- 6. Bake for 25 minutes or until the tops are lightly browned and a toothpick when inserted in the center comes out clean. Enjoy!

▪ *These are AWESOME with chili!*