

Honey Jalapeno Cornbread Muffins

Serves 12

Ingredients:

- 1 cup yellow cornmeal
- 1 cup all purpose flour
- ½ cup light brown sugar, packed
- 1 tablespoon baking power
- ¼ teaspoon salt
- ½ cup butter milk (or milk with 1 t. white vinegar)
- ½ cup full-fat sour cream
- 1 large egg plus 1 egg yolk, room temperature
- ¼ cup “hot” honey
- 5 ½ tablespoons unsalted butter, melted until browned, cooled slightly
- 2 small jalapeno peppers, seeded and minced
- 1 ½ cups fresh corn
- 1 cup shredded cheddar cheese



Steps:

Preheat the oven to 375°F.

Line 12 regular muffin cups with non-stick liners; set aside.

In a large bowl combine the cornmeal, flour, brown sugar, baking powder, and salt. Make a well in the center of the dry ingredients. Add in the buttermilk, sour cream, egg, egg yolk, and honey.

Use a fork to lightly mix these ingredients together, then use a rubber spatula to fold the wet ingredients into the dry ones, stirring just until incorporated (Don't over mix!).

Then, add in your corn and jalapenos, mix. Divide batter equally among prepared muffin cups. Add cheddar cheese on top of each muffin.

Bake for 15-20 minutes, or until a cake tester inserted into the center of a muffin comes out clean. Place the pan on a cooling rack and cool for 10 minutes. Serve warm, then enjoy!