
Jalapeño & White Cheddar Cornbread with Honey Butter

Total time: 1 hr Yield: 8 Servings

Ingredients

6 Tbsp butter (softened, divided)
1 cup all-purpose corn meal
1/2 cup all-purpose flour (sifted)
2 Tbsp baking powder
2/3 cup milk
2 eggs
1/2 tsp salt
1/3 cup vegetable oil
1/2 cup shallots or sweet onion
12 oz creamed corn (can)
1 cup white cheddar cheese (grated)
1 cup jalapeno (minced)
1 Tbsp honey

Prep Time: 20 min Cooking Time: 40 min Total Time: 1 hr

Instructions

Preheat oven to 350 degrees. Grease a muffin pan with 2 tbsp. soft butter; set aside.

In a large mixing bowl, combine the corn meal, flour, baking powder, milk, eggs, salt and oil. Then stir in the shallots or onion and creamed corn.

Pour half of the batter into the prepared muffin pan. Then place cheese and jalapeños on top, next add the remaining batter to form a layered effect. Bake for about 35 to 40 minutes or until golden brown.

While the muffins are baking, in a small bowl, mix the honey and remaining 4 tbsp. of softened butter together.

Check the muffins for doneness with a toothpick; when it comes out clean, your muffins are fully baked (do not overcook). Let muffins cool before cutting and serve with honey butter, spread over top!

Recipe brought to you by:

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