

Jalapeño Jam Corn Muffins

Ingredients:

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 1 tbsp. baking powder
- 1/2 tsp. salt
- 1 tsp. dry red pepper, crushed
- 1/4 cup sugar (optional)
- 1 can cream-style corn (14 3/4 oz.)
- 1/2 cup milk
- 1 large egg
- 1/4 cup vegetable oil
- 1/4 cup NVBP's Jalapeño Jam (any variety)

Instructions:

- Preheat oven to 375°F
- Stir together first 5 ingredients (and sugar)
- Stir together corn and next 3 ingredients till blended
- Add wet mixture to dry mixture
- Spoon into 12 greased muffin pans, filling half full
- Drop 1 tsp. jam in center of batter and top with remaining batter
- Bake 20 to 25 min or possibly till golden and remove from pan immediately