

## Jalapeño-Cheddar Cornbread Muffins

Yields 12 regular-sized muffins



### Ingredients

- ½ cup corn meal
- ¾ cup + 1 tablespoon all-purpose flour
- 1 tablespoon baking powder
- ⅙ cup shortening
- 3 tablespoons butter, melted and cooled
- 2 eggs
- ⅛ cup honey
- 14 oz. (about 1¼ cup) milk
- 2.5-3 oz. cheddar cheese, shredded
- 1 jalapeño pepper, seeded and finely chopped

### Directions

1. Preheat oven to 350°F. Coat a regular-sized muffin pan with non-stick cooking spray.
2. In a large bowl, whisk together the cornmeal, flour, and baking powder. Cut in the shortening until pea-sized crumbs form.
3. In a medium bowl, whisk together the butter, eggs, and honey. Pour into the flour mixture and stir until a thick batter forms. Stir in the milk until combined.
4. Fold in the cheese and pepper until evenly distributed.
5. Fill the greased muffin pan about ¾ cup full and bake for 15-20 minutes or until a toothpick inserted in the middle comes out clean.
6. Allow to cool in the muffin pans for 10 minutes before serving. Muffins should be served warm to hot.