



## Jalapeño & Cheese Corn Muffins

**Time:** 45 minutes

**Serves:** 12

### Ingredients

- 6 cups (1.7 L) Quaker® Cornmeal Muffin batter
- 1 cup (250 ml) sharp cheddar or Monterey jack cheese, shredded
- 1 cup (250 ml) kernel corn
- ½ cup (125 ml) jalapeño peppers, chopped
- ½ cup (125 ml) red pimentos, chopped

### Directions

- Set oven at 325°F (163°F).
- Scoop batter into medium size bowl.
- Mix in the rest of ingredients.
- Scoop mixed batter into prepared muffin tins using #10 scoop.
- Bake for 25 minutes.
- Garnish with jalapeño peppers.

Serve a southern spin on a traditional treat with these comforting jalapeño and cheese corn muffins.

