TATUA
Specialised Dairy

Jalapeño Cornbread Muffins

Ingredients

1 1/2 cups cornmeal flour
2 tsp gluten free baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 cup grated cheddar cheese
2 eggs
1 cup Tatua Sour Cream
1/2 can (200g) cream style sweetcorn
5 tbsp olive oil
4 Tbsp jalapeño peppers, chopped
Jalapeño peppers to decorate
Butter and chutney to serve

Method

1. Preheat oven to 200°C. Line or oil a 6-cup muffin tin.
2. In a large bowl, combine eggs, Tatua Sour Cream, sweetcorn, olive oil, cheese and chopped Jalapeños.
3. Mix cornmeal flour, baking powder, baking soda and salt together. Add to the wet ingredients and fold until well combined.
4. Spoon muffin batter into the prepared tin. Top with extra jalapeño peppers and bake for 20-25 minutes.
5. Allow the muffins to cool in the tin for five minutes before serving warm with butter and chutney.
6. Makes 6 large muffins.

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