

# Pepper Cheddar Cornbread Muffins

We believe we have a great cornbread recipe, but we're always playing with it. Aunt Alisa decided to add green chilis and cheddar to her recipe for a family gathering, and we all enjoyed it. She used peppers that we'd roasted, peeled, and frozen, but canned green chilis would be great as well. Jalapenos would also taste good.

## Ingredients

1 cup flour  
½ cup sugar  
4 teaspoons baking powder  
1 cup yellow cornmeal  
2 eggs  
1 cup milk  
¼ cup oil  
1 cup green chilis, chopped  
1 cup cheddar, shredded



## Instructions

- ❖ Combine flour, sugar, and baking powder; stir in cornmeal.
- ❖ Add eggs, milk, and oil. Beat until smooth.
- ❖ Stir in peppers and cheddar.
- ❖ Grease muffin tin.
- ❖ Pour batter into prepared pan filling each tin  $\frac{2}{3}$  full.
- ❖ Bake at 425 degrees Fahrenheit for 10-12 minutes.

  
*Nana's Kitchen*  
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8