

Cheddar and Green Onion Cornbread Muffins

Ingredients

3 cups all purpose flour
1 cup yellow corn meal
1/4 cup sugar
2 tbsp. baking powder
2 tsp. salt
2 cups milk
3 large eggs, slightly beaten
1/2 lb. (2 sticks) unsalted butter, melted and cooled
2 cups sharp cheddar, shredded plus extra for garnish
3 jalapenos, seeded and minced (optional)
1/3 cup of scallions, chopped plus extra for garnis

Instructions

Preheat oven to 350 F.

Grease a 9×13 inch baking pan or 2 muffin tins, set aside.

Combine the first five ingredients into a large bowl.

In a separate bowl, combine the eggs, milk and cooled butter.

Stir the wet ingredients into the dry and mix, be careful not to over mix.

Fold in the two cups of the cheddar, scallions, and jalepenos

Pour the batter into the prepared pan and top with the remaining cheddar and scallions.

Bake for 25-35 minutes, or until a toothpick comes out clean

Recipe and Photo: Ginny