

SPICY CHEESY MINI MUFFINS

-makes 24 mini muffins-

Ingredients:

1 c. white cornmeal

½ c. flour

1 ½ tsp. baking powder

1 tsp. salt

1 tsp. cumin

½ c. sour cream

½ c. milk

2 eggs

¾ c. shredded cheddar cheese

2 T. minced green onion

1 minced Fresno pepper (determine your spice level by how many seeds you include)



Directions:

- 1) Preheat your oven to 400 degrees. Lightly grease your mini muffin pan(s).
- 2) Stir dry ingredients (cornmeal, flour, baking powder, salt, and cumin) together.
- 3) In an electric mixer, mix the sour cream, milk, and eggs. Stir in dry ingredients, being careful not to over-mix.
- 4) Fold in cheese, green onion, and minced pepper.
- 5) Fill muffin cups nearly full. (Using a small scoop can help.)
- 6) Bake for around 20 minutes, until starting to get golden brown.
- 7) Remove from the oven and let cool for about 5 minutes before removing them from the pan.

Enjoy with chili or cajun cooking!

Allegro Wine Pairing: Tango (sweet wine with kaffir lime, orange peel, and mint)

