

EASY JALAPEÑO CORNBREAD

INGREDIENTS:

2 boxes (8.5 ounces each) Jiffy Corn Muffin Mix
2/3 cup milk
2 large eggs
1 cup sour cream
1/2 cup vegetable oil
1-2 teaspoons LorAnn Super-Strength Jalapeño Flavor



DIRECTIONS:

1. Preheat the oven to 375°F. Prepare a 9x13 pan or a muffin tin with nonstick baking spray.
2. Mix together the cornbread mix, milk, sour cream, eggs, and jalapeño flavoring.
3. Pour into your prepared pan.
4. Bake for 18-20 minutes for corn muffins or 25-27 minutes for 9x13 pan.