



Gammy's House Recipes

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CHEESY SANTA FE CORN MUFFINS

- 1 cup flour
- 1 cup yellow cornmeal
- 2 tablespoons sugar
- 2-1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 cup buttermilk
- 1/2 cup CRISCO Corn Oil*
- 2 eggs, lightly beaten
- 1 can (4 oz.) chopped green chilies, well drained or 2 finely chopped fresh jalapenos
- 3/4 cup shredded cheddar cheese
- *or use your favorite CRISCO Oil product

Preheat oven to 400 degrees. Spray 12 muffin cups with CRISCO No Stick Cooking Spray. Combine flour, cornmeal, sugar, baking powder and salt in a large bowl. Stir together buttermilk, corn oil, eggs and chilies in a medium bowl. Add buttermilk mixture to dry ingredients; stir to combine. Add cheese; stir to combine. Spoon batter evenly prepared muffin cups. Bake at 400 degrees for 15-20 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes on wire rack. Remove muffins from pan and serve warm.

Serves: 12