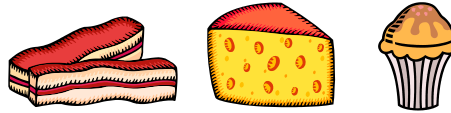


Bacon Cornbread Muffins

Makes 12 servings



Ingredients:

1/2 cup unsalted butter, softened at room temperature
1/4 cup sugar
2 large eggs
1 cup of creamed corn
3/4 cup flour
1 1/2 tablespoons baking powder
3/4 teaspoons salt
1/2 cup shredded cheese
2 tablespoons pickled jalapeno slices (opt)
4 thick strips of cooked, crumbled bacon

Directions: Preheat oven to 400 F. Grease muffins cups.

- 1) Cream butter & sugar in an electric mixer.
- 2) Add eggs, 1 at a time, beating well after each addition.
- 3) Add creamed corn to mixture.
- 4) In a separate bowl, combine cornmeal, flour, baking powder, and salt.
- 5) Add to creamed mixture & combine on low speed.
- 6) Scrap sides of bowl occasionally.
- 7) Stir in cheese, bacon, and optional jalapenos until evenly distributed.
- 8) Spoon batter evenly into the muffin cups and bake until muffins are set and golden brown, about 18 minutes.

Muffins are best served warm.