

# Jalapeno Cornbread Muffins

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Jalapeno Cornbread Muffins are a deliciously savory and slightly spicy twist on the classic cornbread recipe. These moist, golden muffins are packed with the natural sweetness of cornmeal and the zesty heat of fresh jalapeños, making them the perfect side dish for hearty soups, chili, or barbecue. The balance of sweet and spicy flavors adds an extra kick to each bite, while the tender crumb ensures they stay soft and flavorful. Whether you're hosting a backyard cookout or simply craving a flavorful snack, these muffins are a quick and easy way to elevate any meal.

## Ingredients

- 1 cup yellow cornmeal

- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1 tbsp baking powder
- 1/2 tsp salt
- 1 cup buttermilk
- 1/4 cup unsalted butter, melted
- 1/4 cup vegetable oil
- 2 large eggs
- 1-2 fresh jalapeños, finely chopped (seeds removed for less heat)
- 1/2 cup shredded cheddar cheese (optional)
- 1/2 cup corn kernels (optional, fresh or frozen)

## Instructions

1. **Preheat the oven:** Preheat your oven to 400°F (200°C) and grease a 12-cup muffin tin or line it with paper liners.
2. **Mix the dry ingredients:** In a large bowl, whisk together the cornmeal, flour, sugar, baking powder, and salt.
3. **Combine the wet ingredients:** In a separate bowl, whisk together the buttermilk, melted butter, vegetable oil, and eggs until smooth.
4. **Mix the batter:** Add the wet ingredients to the dry ingredients and stir until just combined. Fold in the chopped jalapeños, shredded cheddar cheese, and corn kernels (if using).
5. **Fill the muffin tin:** Divide the batter evenly among the prepared muffin cups, filling each about 2/3 full.
6. **Bake:** Bake for 15-18 minutes, or until the tops are golden and a toothpick inserted into the center comes out clean.
7. **Cool and serve:** Allow the muffins to cool in the pan for a few minutes before transferring to a wire rack. Serve warm or at room temperature.

These Jalapeño Cornbread Muffins are the perfect combination of sweet and spicy, making them a crowd-pleasing addition to any meal!