

# Corn Muffins with Mango Habanero Jam

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## **Ingredients:**

1 cup	All-purpose flour
1 cup	Cornmeal (yellow or white)
¼ cup	Granulated sugar
1 Tablespoon	Baking powder
1 Large	Egg
½ cup + 1 Tablespoon	Milk
¼ cup	Vegetable oil
1 can (15-ounce approx.)	Creamed corn
¼ cup	Mango Habanero Jam

## Directions:

Preheat oven to 375 degrees F. Prepare muffin tin by using muffin papers lightly sprayed with cooking spray.

In large bowl combine flour, cornmeal, sugar and baking powder. Whisk together egg, milk, oil and creamed corn then pour liquid mixture over dry ingredients. Stir lightly to combine – don't overmix. Fill each prepared muffin cup ½ full with batter. Drop a scant teaspoon of Mango Habanero Jam in the center of the batter of each muffin. Use the remaining batter to cover the jam.

Bake at 375 degrees F for 25 minutes or until golden brown. Let muffins cool completely.

Option: When completely cooled, sprinkle with paprika for added color!

