



Honey and Jalapeno Corn Bread

WHAT'S NEEDED

Ingredients:

- 5 lb. bag of Southern Style Corn Muffin and Cornbread Mix
- 4 cups water
- 2 - 8.5 oz. cans of cream style corn
- 1 cup honey
- 2/3 cup Cholula Green Pepper Hot Sauce

HOW TO MAKE

Preparation

1. Preheat oven to 400°F. Grease baking tins.
2. In a large bowl, add honey and water. Mix in corn muffin mix using a rubber spatula until combined. Stir in hot sauce and creamed corn.
3. Spoon into prepared tins and bake for 15-18 minutes or until toothpick inserted into the center comes out clean.

Serve these muffins with a spicy maple syrup or add to taste any flavor of Cholula to honey or butter for that spicy sweet profile.

