

RECIPE | PEPPERS

MINI PEPPER CORNBREAD MUFFINS



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INGREDIENTS

8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
2 eggs
1 cup gluten-free cornmeal
1 cup almond milk
¾ cup gluten-free 1:1 baking flour
¼ cup sugar

¼ cup butter, melted
4 tsp baking powder
½ tsp salt

DIRECTIONS

- 1 Preheat the oven to 400F. Line a muffin pan with baking cups.
- 2 In a large bowl, combine the cornmeal, gluten-free flour, sugar, baking powder, and salt.
- 3 In another bowl whisk together the eggs, milk, peppers, and butter.
- 4 Pour the wet ingredients into the dry and stir until just combined.
- 5 Scoop the batter into the prepared muffin pan.
- 6 Bake for 15-20 minutes or until a toothpick inserted into the center comes out clean. Serve warm. Enjoy!

Pro Tip: You'll notice the batter puffs up right away and looks kind of pillowy. This is from all that baking powder and means you'll have light, fluffy muffins.



30 min

10 min
PREP.

20 min
COOKING



8



easy