

## **IGREDIENTS**

## **JIRECTIONS**

## MINI PEPPER CORNBREAD MUFFINS





10 min

20 min





easy

8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers, diced

2 eggs

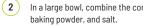
1 cup gluten-free cornmeal

1 cup almond milk

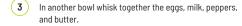
3/4 cup gluten-free 1:1 baking flour

1/4 cup sugar

Preheat the oven to 400F. Line a muffin pan with baking cups.



In a large bowl, combine the cornmeal, gluten-free flour, sugar,



Pour the wet ingredients into the dry and stir until just combined.

5 Scoop the batter into the prepared muffin pan.

4 tsp baking powder

1/2 tsp salt

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.