



RECIPE | PEPPERS

MINI PEPPER CORNBREAD MUFFINS



30 min

10 min
PREP.

20 min
COOKING



8



easy

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.

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