

# EASY JALAPEÑO CORNBREAD

## INGREDIENTS:

- 2 boxes (8.5 ounces each) Jiffy Corn Muffin Mix
- 2/3 cup milk
- 2 large eggs
- 1 cup sour cream
- 1/2 cup vegetable oil
- 1-2 teaspoons LorAnn Super-Strength Jalapeño Flavor



## DIRECTIONS:

1. Preheat the oven to 375°F. Prepare a 9x13 pan or a muffin tin with nonstick baking spray.
2. Mix together the cornbread mix, milk, sour cream, eggs, and jalapeño flavoring.
3. Pour into your prepared pan.
4. Bake for 18-20 minutes for corn muffins or 25-27 minutes for 9x13 pan.