

# BON APPETIT Y'ALL BY CARLTON

*Sassy Sauces, Seasonings Sweets and Savories*

## Jalapeno CornBread Muffins with Blueberry Earl Grey Jam

Serves 12

### Ingredients

- 1 cups ***Bon Appetit Y'all Blueberry Earl Grey Jam***

### CORNBREAD:

- 1/2 cup 2% milk
- 1 tablespoon lemon juice
- 1-1/2 cups all-purpose flour
- 1/2 cup yellow cornmeal
- 1/2 cup sugar
- 3 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 2 tablespoons unsalted butter
- 1 tablespoon honey
- 2 large eggs, room temperature
- 1/3 cup canola oil
- 2 jalapeno peppers, seeded and minced

For the cornbread, preheat oven to 350°. Combine milk and lemon juice; let stand briefly. In another bowl, whisk the next 5 ingredients. In a small bowl, microwave butter and honey on high for 30 seconds; cool slightly. Whisk eggs and oil into milk mixture (mixture may appear curdled). Add butter mixture; whisk until well combined. Add flour mixture; whisk just until combined. Fold in jalapenos.

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Pour 2 cups batter into a well-buttered muffin tins. Spoon half to three-fourths of ***Bon Appetit Y'all Blueberry Earl Grey Jam*** over batter. Cover with remaining batter. Bake until a toothpick inserted in center comes out clean, 30-35 minutes. Cool 10 minutes; invert onto a cake plate or serving platter. Drizzle with remaining ***Bon Appetit Y'all Blueberry Earl Grey Jam***.

