



Simply Suzanne Cornbread Muffins

These muffins are high in protein and fiber and are a nice twist on traditional corn muffins. Perfectly paired with a bowl of chili your next tailgating or Super Bowl party!

1 box Jiffy corn muffin mix
¾ cup of Simply Suzanne Original Granola
1 egg
1/3 cup milk
1 tablespoon of chopped jalapeños
½ teaspoon chipotle powder
½ teaspoon ancho chile powder
¾ cup of white cheddar, queso, or mozzarella cheese (shredded)
A few dashes of Detroit Super Premium 92 Octane Hot Sauce (or your favorite hot sauce)
Salt to taste

Directions:

1. Preheat oven to 400°.
2. Grease muffin pans or use paper baking cups.
3. Combine all ingredients in a medium mixing bowl. Fill muffin pans ¾ full. Bake 15 minutes or until golden brown.

Prep Time: 10 minutes

Total Time: 10 minutes

Servings: 6 large muffins

****NOTE:** Jiffy© Muffin Mix is a Michigan based company and product. See <http://www.jiffymix.com> for more information