

MEXICAN CORNBREAD MUFFINS

Equipment

Measuring cups and spoons
Chopping board
Kitchen knife
Can opener
Egg beater
Large and small mixing bowl
Muffins pans

Ingredients

3 cups self-rising corn meal
3 tablespoons sugar
1 teaspoon salt
¼ cup chopped chives or spring onions
1 teaspoon sweet chilli sauce
1 ½ cups grated cheese
1 can cream style corn
½ cup canola oil
1 cup milk
3 eggs, lightly beaten

How to make it:

- 1 Preheat oven to 210 degrees. Spray muffin pans with cooking spray and set aside.
- 2 In a large bowl, combine corn meal, sweet chilli sauce, spring onion, sugar, salt and cheese.
- 3 In a small bowl, combine corn, oil, milk and eggs.
- 4 Add all at once to the dry ingredients. Stir just until dry ingredients are moistened.
- 5 Evenly fill 12 muffin pans.
- 6 Bake for 20 minutes or until golden brown. Cool 1-2 minutes, then remove from pans.

