

Cornbread or Muffins using Jiffy Mix

Ingredients for **single** batch (makes 4-6 muffins):

1 box (8 ounce) Jiffy Cornbread Mix
1 egg
¼ cup milk
½ cup (4 ounces) cream-style corn from the can
½ cup (4 ounces) sour cream

Directions:

1. Preheat oven to 425 degrees
2. In a large bowl beat egg(s).
3. Blend in milk and sour cream to beaten egg.
4. Add cornbread mix and cream-style corn to combine.
5. Either spray muffin tins with cooking spray or put in paper cups.
6. Fill cups about 2/3 full.
7. Bake for 20 to 25 minutes until golden brown.
8. Let cool a few minutes before serving. Best served warm.

This recipe is very versatile, so you can add other items, such as green onions, cheddar cheese, jalapenos, bacon, ham, etc.

Ingredients for a **double** batch (makes 8-12 muffins):

2 boxes (8 ounce box) Jiffy Cornbread Mix
2 eggs
½ cup milk
1 can (8 ounces) cream-style corn
1 cup (8 ounces) sour cream