

# Corn-Jalapeño Mini-Muffins

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Recipe Mash-up by Ilise Goldberg, from these recipe sources: [David Tanis for the NY Times](#) and [Martha Stewart](#)



## **Ingredients:**

- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- 6 tablespoons unsalted butter, plus more for buttering muffin tins
- 3/4 cup nonfat buttermilk
- 1/2 cup light sour cream
- 2 large eggs
- 1/2 cup corn kernels
- 1/4 cup packed light-brown sugar
- 2 jalapeño chiles, seeded and finely chopped
- 2 tablespoons baking powder
- 1 teaspoon coarse salt

## **Directions:**

- Preheat oven to 375 degrees. Brush the cups of a standard 12-cup muffin tin or mini muffin tin with melted butter OR line the cups with muffin liners. Set aside.
- Add 2 tablespoons butter to a skillet over medium heat. Add corn kernels and jalapeño and cook gently for 2 minutes. Season with salt and pepper and set aside.
- Melt 4 tablespoons butter in a separate pan OR in the microwave.
- Whisk together buttermilk, eggs, and sour cream in a medium bowl until combined, and set aside.
- Whisk together cornmeal, flour, sugar, baking powder, and salt in a large bowl until combined.

- With a rubber spatula, fold buttermilk mixture into cornmeal mixture until well combined. Fold in corn kernels and jalapeño, as well as the separate allotment of melted butter.
- Divide batter among muffin cups, filling each three-quarters full.
- Bake until a cake tester inserted into centers comes out clean, about 25 minutes for standard muffins about 12-14 minutes for mini muffins.
- Let muffins cool in tin 5 minutes. Turn out into a basket or bowl lined with a clean kitchen towel; cover to keep warm. Serve with butter.
- They taste best on the day they're made, but will keep for 4-5 days in an airtight container.