

## Jalapeno Pepper Jack & Corn Muffins

<http://unihomemaker.com/2013/05/07/jalapeno-pepper-jack-corn-muffins/>

### *Ingredients:*

- 2 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1 teaspoon of salt
- 1 jalapeno pepper, finely chopped (I used a red one)
- 3 scallions, finely chopped
- 1 cup of shredded pepper jack cheese
- 1 cup of frozen sweet corn
- 1 egg, lightly beaten
- 1 cup of buttermilk
- 1/4 cup of canola oil
- 1/2 cup of white wine

### *Preparation:*

Preheat the oven to 375 degrees F. Grease or line baking cups in the muffin pan.

Using a stand or electric mixer (or mix by hand) mix together flour, baking powder, baking soda, salt, chopped jalapeno peppers, scallions, cheese and sweet corn.

In a separate medium bowl whisk together egg, buttermilk, canola oil and white wine. Slowly combine egg and buttermilk mixture into the flour mixture and mix until just moistened. Do not overmix.

Spoon batter into the greased or lined muffin cups and bake for 18-20 minutes or until toothpick/tester inserted into the center comes out clean. Cool slightly for 8-10 minutes in the pan before transferring them to the cooling rack.