

OVERALL time: 30 mins

JALAPEÑO POPPER MUFFINS

If you love savoury muffins and Jalapeño Poppers, you will love this delicious duo of Jalapeño Popper Muffins.

Metric

Number of servings : 4

ingredients

Main

- 15 ml Sugar
- 10 ml Baking powder
- 5 ml Sea salt

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 20 mins

Preheat oven to 200°C and lightly grease a 12 cup cupcake tin. Then slice 12 thin rounds from ½ a jalapeño for topping the muffins.

With the remaining one and a half - finely dice them (*Remove the seeds if you prefer a milder chilli flavour*).

Next, place the polenta, flour, sugar, baking powder, and salt in a large bowl and whisk to combine. Generously sprinkle in 2-3 teaspoons of **Cape Herb & Spice Chipotle Chilli Seasoning** and mix.

Whisk the milk, egg and melted butter together. Pour the wet ingredients into the dry ingredients and mix well.

Add the cheese and jalapeños and fold to combine.

Divide the batter evenly between the 12 muffin cups (*An ice cream scoop works very well for this!*)

Sprinkle the tops with a little **Cape Herb & Spice Chipotle Chilli Seasoning**.

Top each muffin with a slice of jalapeño.

Bake the muffins until golden-brown and a toothpick inserted in the center of the muffins comes out clean, 15 to 20 minutes.

Let cool briefly before removing from the tin and serving warm with a good swish of butter.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

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