



FINCH + FENNEL

## *Green Chile Cornbread Muffins*

### INGREDIENTS:

- 1 ⅓ c F+F Gluten-Free Green Chile Cornbread Mix
- 5 Tbsp Butter
- 1 Egg
- 1 c Milk or Water
- F+F Smoked Tomato Truffle Jam, to taste



### DIRECTIONS:

1. Preheat oven to 400°F.
2. Melt butter & set aside to cool a bit.
3. Whisk together egg with the cooled melted butter & milk.
4. Add F+F Gluten-Free Green Chile Cornbread Mix & stir well.
5. Line a muffin pan & spoon about ¼ cup of batter into each muffin cup.
6. Bake for 20-25 minutes.
7. Serve with F+F Smoked Tomato Truffle Jam.

*Enjoy!*

