

## RECIPE 2:

### Ingredients

1 lb Corn Muffin Mix

6 oz ( $\frac{3}{4}$  cup) water

(Hot tap water recommended: 120-130°F)

### Instructions

**1. Preheat oven** to 375°F (or up to 400°F for browner tops).

**2. Prepare pan:** Line a 12-cup muffin tin or grease an 8" x 8" baking dish.

**3. Mix:**

Add hot water to the bowl.

Add muffin mix.

Mix on low speed for 1 minute, scrape the bowl, then mix on low for 2 more minutes.

(Hand mixing: stir gently until smooth - avoid overmixing.)

**4. Portion:** Scoop batter evenly into muffin cups or spread into the prepared pan.

**5. Bake:**

Muffins: 18-22 minutes

8" pan: 20-24 minutes, or until golden and a toothpick comes out clean

**6. Cool** briefly before serving.

### Tips

Use hot tap water (120-130°F) to ensure a smooth batter.

Great with corn kernels, jalapeños, or shredded cheese folded in before baking.

Leftovers freeze well — reheat gently in the oven or microwave.



Please Scan QR code for more information.