



As consumers are looking for products that take traditional flavors to a new level, adding a touch of jalapeno heat to a simple dish like cornbread makes it a devilishly fun.



SNI Organic Jalapeno

## Jalapeno Cornbread

Ingredients as Prepared	Grams
Buttermilk	244.3
Yellow Cornmeal	198.6
Sugar	120.4
Eggs	111
All Purpose Flour	110.7
Unsalted Butter, softened	110.4
SNI Organic Jalapeno Powder	7.5
Baking Soda	4.5
Salt	4.5

### Instructions:

1. Preheat oven to 350°F.
2. Combine dry ingredients into a bowl and mix until well combined.
3. In another bowl, whisk sugar and melted butter until combined.
4. Add in eggs, continue whisking until glossy and smooth.
5. Add in buttermilk into the egg mixture.
6. Combine the dry ingredients into the wet ingredients.
7. Mix until dry flour is not visible.
8. Pour the cornbread batter into a muffin tin and bake for 40 minutes or until a toothpick inserted comes out clean.