

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454
805-922-6191

September, 2013

Green Chili Corn Muffins

Ingredients:

- 1 pkg. (8 ½ oz.) corn bread/muffin mix
- 1 pkg. (9 oz.) yellow cake mix
- 2 eggs
- 1/2 cup milk
- 1/3 cup water
- 2 Tbsp. vegetable oil
- 1 can (4 oz.) chopped green chilies, drained
- 1 cup (4 oz.) shredded cheddar cheese, divided

Preparations:

- 1.) In a bowl, combine dry corn bread and cake mixes.
- 2.) In another bowl, combine the eggs, milk, water and oil. Stir into the dry ingredients just until moistened.
- 3.) Add chilies and ¾ cup cheese.
- 4.) Fill greased or paper lined muffin cups two-thirds full.
- 5.) Bake at 350 degrees for 20-22 minutes or until muffins test done.
- 6.) Immediately sprinkle with remaining cheese.
- 7.) Cook for 5 minutes before removing from pans to wire racks. Serve warm.



Makes 16 servings

Find this recipe and many more at Fostersbodyandpaint.com