**Jalapeno-Cheddar Corn Bread with Honey Butter**

**Ingredients:**

2 boxes Jiffy Cornbread mix

4 eggs

1 can cream corn

8 oz. sour cream

4 oz. butter, melted

½ cup chopped jalapenos (or more if you want is spicier)

1 cup cheddar cheese

**Honey Butter:**

1# butter

6 Tbsp. honey

2 tsp. cinnamon

3 Tbsp. sugar

1 tsp. salt

**INSTRUCTIONS**

**Wednesday:**

1. Mise en place all ingredients.
2. Cut the butter into small cubes.
3. Fit the Kitchenaid with the whisk attachment.
4. Whip together all ingredients until smooth.

**Thursday:**

1. Preheat oven to convection 350º.
2. Mix all ingredients together.
3. Spray 2 muffin tins with pan spray.
4. Fill each of the cups up about 2/3 of the way.
5. Bake for20-25 minutes, or until the pass the toothpick test.
6. Enjoy with honey butter.