

Mix-in Ideas for Jiffy Corn Muffin Mix

by Pamela Fay

If you like corn muffins, Jiffy Corn Muffin Mix is an economical and convenient way to make the treat for pennies a serving. The recipe on the back of the box is fine as is, but you can kick it up a notch with mix-ins that you have on hand. Use these mix-in ideas alone or combine two or more for a bolder corn muffin taste.

Spice it up

Spicy cornbread or muffins complement mildly seasoned foods such as soup, salad or clam chowder. Add heat to your muffins with jalapenos, cayenne pepper, chili paste, chili oil or hot salsa. If you use a liquid ingredient for spice, reduce the amount of milk or water. Add a pinch of sugar to take the bitter edge off the spice, if you like.

Sweet as honey

With natural corn taste and nearly 1 ½ teaspoons of sugar in every serving, Jiffy Corn Muffin Mix is already sweet. However, if you prefer a dessert-like cornbread, add additional sweeteners such as honey, agave or cane sugar. Brown sugar makes a heartier cornbread and adds a hint of molasses flavoring. Start with 1/3 cup of honey or agave and reduce other liquids by half. Or use 1/2 cup of sugar. Add frozen corn or drained canned peaches or apricots to the batter. Watch the corn muffins carefully as they bake; the addition of sweet ingredients may affect browning.

Savory goodness

Add up to 1 Tbsp. of fresh or dried rosemary or one or two cloves of garlic. Onions or shallots, finely minced, provide a savory contrast to the sweetness of corn. Combine one or more of these savory seasonings in any combination. Cooked and diced sausage, ham or bacon plus an additional egg are savory mix-ins that transform plain corn muffins into breakfast on-the-go.

Cheesey additions

Mix in your favorite cheese. Strong cheeses like sharp cheddar, Italian Asiago and Romano complement the sweet flavor of Jiffy Corn Muffin Mix. Start with 3/4 cup of grated cheese stirred into the batter or sprinkled on top for a more pronounced cheese taste. Add an additional egg to keep the corn muffins moist. Add a pinch of nutmeg, cayenne or coriander for a hint of spice.

Silky soft

Cornbread is supposed to be crumbly. To keep it that way, avoid over-mixing Jiffy Corn Muffin Mix. But, if you prefer a smoother texture, mix in between 2 Tbsp. and ¼ cup of mayonnaise, yogurt, cream cheese or sour cream. Or, add 1 Tbsp. of oil.

References

Chelsea Milling Company; Jiffy Recipes

<http://www.jiffymix.com/recipes.php/Jiffy+corn+muffin+mix>

Cheese Glossary

<http://lynnescountrykitchen.net/cheese/cheese.html>