



Honey Jalapeno Cornbread

The ultimate sweet and spicy cornbread. Made with [Pamela's Cornbread & Muffin Mix](#). Recipe and photo created by [Grain Changer](#).

Ingredients

- 1 package [Pamela's Cornbread & Muffin Mix](#)
- 8 Tablespoons Dairy-Free Butter, melted and cooled
- ½ cup honey
- 1 cup almond milk (or other milk or milk substitute)
- 2 eggs
- 3 Tablespoons finely chopped Jalapeno, seeds removed

Directions

Preheat oven to 375 degrees F. Spray a 8x8 baking pan with cooking spray.

In a large bowl, mix melted butter, honey, almond milk, and eggs until thoroughly combined.

Add the cornbread mix to the wet ingredients, mixing well, then fold the chopped jalapeno into the batter and let the batter rest for 10 minutes.

Pour the batter into the prepared baking pan and bake for 30-35 minutes, or until golden brown and baked through.

Enjoy!