



# Sweet Pepper Cornbread

Fast, easy and delicious cornbread with added sweet peppers.

## Ingredients

- 1 bag [Pamela's Cornbread & Muffin Mix](#)
- 2 TBSP sugar
- 8 TBSP butter\* (1 stick) or butter substitute, melted, or ⅓ cup oil
- 2 eggs, large
- 1 cup water or milk
- ½ cup diced bell peppers (any color combination)
- \*recommended for best results

## Directions

Preheat oven to 375°.

Melt butter. In medium bowl, combine Cornbread & Muffin Mix, sugar, melted butter, eggs and water. Mix in bell peppers. Pour into greased 8-inch square pan and bake in the middle of the oven for 35-45 minutes or until a toothpick comes out clean. To make muffins, spray tins or papers well with non-stick spray, fill to top, and bake 20 to 25 minutes.

To re-heat cornbread, wrap in paper towels and re-heat in microwave, or wrap in foil and re-heat in oven.

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