

Maple Cornbread "Bacon" Muffins

Recipe By Ashira Mirsky



Cooking and Prep:  30
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Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Cuisines: Southern

These cornbread muffins are moist and packed with flavor! I love to make them as a side dish for the purim seudah or to give them in shalach manos.

Ingredients (10)

Main ingredients

- 1 package "kosher bacon"
- cayenne pepper and maple syrup to sprinkle on "bacon"
- 1 cup flour
- 1 cup cornmeal
- 1 teaspoon **Haddar Baking Powder**
- 1/2 cup sugar
- 2 eggs

- 1/4 cup maple syrup
 - 1/4 cup melted smart balance (parve)
 - 1 cup almond milk (parve)
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Start Cooking

Make the Muffins

1. Spray a cookie sheet and lay the bacon flat. Drizzle maple syrup on top and sprinkle a little cayenne pepper. Bake at 425 degrees Fahrenheit until crispy.
2. Meanwhile, whisk the flour, cornmeal, baking powder, and sugar together. Add the eggs, maple syrup, melted Smart Balance, and almond milk.
3. Crush the bacon into little pieces and add it to the batter. Any melted fat from the pan should be added to the batter, as well.
4. Place into greased muffin tins and bake at 400 degrees Fahrenheit for about 15–20 minutes.
Enjoy!

Acknowledgement

This recipe originally appeared in *The Jewish Press*.