



RKF Recipes

Li'l Gems

Multiple Award-Winning LI'L GEMS Candied Jalapenos are sweet, spicy, and irresistible! They're great with BBQ, burgers, nachos, or diced up and put into corn bread and tuna salad!

Candied Jalapeno Cornbread

Ingredients

- 2/3 Cup Butter Softened
- 1/2 Cup White Sugar
- 2 Cups Fine Yellow or White Cornmeal
- 1 1/3 Cups All-Purpose Flour
- 4 1/2 Teaspoons Baking Powder
- 3 Large Eggs
- 1 2/3 Cups Milk (can substitute fat-free)
- 2/3 cup dices LI'L GEMS
- 1 Tablespoon syrup from LI'L GEMS



Directions

1. Pre-heat oven to 400 degrees F
2. Grease baking dish or muffin pans
3. In a mixer of choice, add butter and sugar together and blend until smooth
4. Combine cornmeal, flour and baking powder and sift together
5. Stir eggs and milk together
6. Slowly mix the dry ingredients and milk mixture to butter mixture by alternating until all is incorporated
7. Stir in remaining ingredients, LI'L GEMS and Syrup
8. Pour into greased baking dish or muffin pan
9. Bake in preheated oven for 23 to 28 minutes or until a toothpick inserted in the middle comes out clean
10. Cool 10 minutes before cutting or removing from muffin pan

