



## SPICY CORN MUFFINS WITH CHEDDAR

- 2 Boxes (8.5 oz ea) corn muffin mix
- 1 Cup shredded Cheddar cheese
- 3 Tbsp. **TSG Brazen Buffalo Blue Cheese Seasoning Blend™**
- 2/3 Cup milk
- 2 Eggs

1. Preheat oven to 400 F. Line a 12-cup muffin pan with paper liners or grease well.
2. In a medium bowl, stir together corn muffin mix, cheese and TSG buffalo seasoning.
3. Beat together milk and eggs. Stir into mix until moistened. There will be some lumps. Divide batter among muffin cups.
4. Bake 20 minutes or until a toothpick inserted in the center of a muffin comes out clean. Serve warm.

**Makes 12 corn muffins**