**Corn Bread Muffins filled with Strawberry Jalapeno Preserves  
Mary’s Wholesome Living**

Ingredients

* 1 cup medium grind cornmeal
* 1 1/3 cups Buttermilk
* 1 cup [Unbleached White All-Purpose Flour](https://www.bobsredmill.com/index.php/catalog/product/view/id/2771) (or gluten free flour blend)
* 1/4 cup Cane Sugar
* 2 tsp [Baking Powder](https://www.bobsredmill.com/index.php/catalog/product/view/id/2646)
* 1/2 tsp [Baking Soda](https://www.bobsredmill.com/index.php/catalog/product/view/id/2647)
* 1/2 tsp Salt
* 2 Eggs
* 1/4 cup Melted Butter cooled
* 1 cup Mary’s Strawberry Jalapeño jam

Instructions

1. Combine medium grind cornmeal and buttermilk in a large bowl and let sit for 10 minutes. Meanwhile, preheat oven to 375°F. Spray an 8x8-inch baking pan with nonstick spray and set aside.
2. Mix together flour, sugar, baking powder, baking soda, and salt. Add to the cornmeal mixture along with the eggs and melted butter. Mix until thoroughly combined.
3. Transfer ½ batter to the prepared pan. Dollop jam evenly, pour remaining batter over jam. Bake until golden and a toothpick inserted in the center comes out clean, about 25 – 30 minutes. Let cool slightly before serving.
4. For muffins: Spray pan with nonstick spray Fill halfway, then add a tablespoon of Mary’s Strawberry Jalapeno Preserves. Top off with more batter. Bake for 15 minutes for standard muffins or 20 minutes for large.

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