

Green Chili and Corn Mini Muffins

Slightly altered from *Cupcakes! From the Cake Mix Doctor* by Anne Byrn

INGREDIENTS

Cooking spray for misting muffin pans

1 (8.5 oz) pkg. corn muffin mix

1 (8.25 oz) can cream-style corn

1 (4.5 oz) can chopped green chilies

1 large egg

1 Cup shredded cheddar cheese

DIRECTIONS

1. Place oven rack in the center of the oven and preheat the oven to 400°F. Mist the bottom of 30 mini muffin cups with cooking spray, and set pans aside.
2. Place muffin mix in a large mixing bowl and make a well in the center. Place the corn, chilies, egg, and cheese in a small mixing bowl. Stir to combine and break up egg yolk. Pour the corn mixture into the well of the muffin mix with a wooden spoon until just combined...the batter will still be lumpy. Scoop 2 tablespoons of batter into each muffin cup, filling it about $\frac{3}{4}$ of the way. Place the pans in the oven.
3. Bake until lightly golden and springy...about 17-20 minutes. Remove pans from the oven and cool for 5 minutes.