

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Sweet Cornbread & Muffin Mix	2½ lb	5 lb
Water	2 cups (16 oz)	4 cups (1 quart)
Chipotle Peppers, canned, chopped	1/2 cup (4 oz)	1 cup (8 oz)
Pineapple Preserves	1 cup (12 oz)	2 cups (1 lb 8 oz)
<b>CHIPOTLE SUGAR</b>		
Coarse Sanding Sugar	6 Tbsp (3 oz)	3/4 cup (6 oz)
Chipotle Chili Pepper, ground	1 tsp	2 tsp



- Use a mixer with paddle attachment.
- Pour water into mixing bowl. Add Sweet Cornbread & Muffin Mix.
- Blend on low speed\* for 1 minute.
- Stop mixer. Scrape bowl and paddle.
- Add chipotle peppers to mixing bowl.
- Blend on low speed\* for 1 more minute.
- Scale into greased or paper-lined pan.
- Combine coarse sanding sugar and ground chipotle chili pepper. Top generously with chipotle sugar.
- Bake according to the table below.
- Once muffins have cooled:  
**Mini muffin:** top with 1/4 tsp pineapple preserves before serving.  
**Standard muffin:** top with 1/2 tsp pineapple preserves before serving.

\* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Standard muffin	#20 scoop (1.9 oz)	350°F 11 - 14 minutes	400°F 16 - 19 minutes	62
Mini muffin	#60 scoop (0.6 oz)	350°F 8 - 10 minutes	400°F 10 - 12 minutes	196

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Baking time may vary depending on the oven and oven load.