



Frugal -Chili Cheese Cornbread



Serving: 15



Cook Time: 30 mins



Level: Easy



INGREDIENTS

- 2 boxes Corn bread/muffin mix
- 2 large eggs
- 2/3 cup milk
- 3 tbsp chili powder
- 1 cup frozen corn kernels
- 1 cup shredded cheddar

PREPARATION

1. Preheat your oven to 400 degrees. Take one cup of frozen corn kernels out of the freezer and allow them to begin thawing.
2. Empty the contents of two boxes of cornbread mix into a large bowl. Thoroughly mix 3 Tbsp of chili powder into the dry mix.
3. Mix the eggs, milk and corn kernels into the dry cornbread mix. Do not over stir, just mix until the ingredients are combined. Let the mixture sit for 4-5 minutes.
4. Pour the mix into a large glass casserole or muffin tin (both coated with non-stick spray). Sprinkle one cup of shredded cheese on top and bake for 20-25 minutes. The chili powder will make the muffins/bread appear much more brown on top than usual so use a toothpick to test the doneness (a toothpick inserted in the middle should come out clean, not with raw goo on it).