

## SWEET PECAN CREAM CHEESE CORN MUFFINS

Makes 6 large Corn Muffins

2 packages of ready-made corn muffin mix (8.5 oz.) \*prepare as directed on box.

1 cup roasted/cooked sweet corn kernels (can substitute with frozen corn)

1 cup cream cheese

1 teaspoon vanilla (Madagascar preferred)

1 teaspoon cinnamon

1 teaspoon of Maple Syrup

1 cup \*candied pecans (see below for candied pecan recipe)

1/2 teaspoon salt

1. Preheat oven to 400 degrees. Lightly coat large (or standard) muffin tin with cooking spray. Whisk together corn muffin mix and add corn kernels

2. In a separate bowl combine cream cheese, vanilla, cinnamon and 2/3 cup of \*sweet pecans and salt.

3. Spoon batter in muffin cups filling 1/3 full, then add one dollop of cheese mixture into each cup then cover with another 1/3 of batter. Sprinkle remaining sweet pecans on tops of muffins. Bake until tops are golden and toothpick inserted comes out clean, 17-20 minutes. Let muffins cool on wire rack for 10 minutes. Serve warm or at room temperature.

\* Candied Pecans

1/3 stick unsalted butter

1 cup chopped pecans

1/3 cup packed dark-brown, brown sugar

1 teaspoon vanilla (Madagascar preferred)

1 teaspoon cinnamon

1 teaspoon salt

1. In a skillet on medium heat, melt butter for 2 minutes.

2. Add pecans, brown sugar, vanilla, cinnamon and salt.

3. Carmelized, stirring constantly for 5 minutes.

4. Lightly coat a cookie sheet, pouring pecan mixture onto sheet to cool for 5 minutes.