

CUPCAKES BY THE OCEAN

Inspired by Joan Jett's fierce energy, our savory corn muffins with cream cheese frosting (ingredients and directions below) are a culinary encore that packs a punch. Infused with peppers, butter, and cornmeal, these treats offer a buttery, salty, and creamy experience that's as versatile as cornbread itself but stands out like a solo act. Topped with chives and frizzled onions, they're ready to rock your taste buds.

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Yield: 16 mini cupcakes

Ingredients

- 16 mini cornbread cupcakes (ingredients and directions below)
- 1 cup of garlic savory cream cheese
- ¾ cup chopped chives
- ½ cup crushed Funyuns or frizzled onions

Ingredients for Cornbread Cupcakes

- 1 cup all-purpose flour
- 2 cups yellow cornmeal
- ½ cup white sugar
- 1 teaspoon salt
- 3 teaspoons baking powder
- Cooking spray
- 1 fresh peach, diced, and 1 de-seeded jalapeno, diced
- 1 egg
- 1 cup whole milk
- 1 1/2 cups vegetable oil

Directions for Cornbread Cupcakes

- Saute the peach and jalapeno in butter, set aside for now
- Preheat your oven to 400 degrees
- Mix all the dry ingredients evenly
- Add in the wet ingredients, and mix them together into a lumpy batter
- Add in peach-jalapeno mixture and stir
- Spray a 16-cup mini-cupcake/muffin pan with cooking spray
- Fill each cup in the tin about ¾ of the way
- Bake for 20-25 minutes until they're nice and golden, and you can stick a toothpick in the center and it comes out nice and clean

Ingredients for Savory Cream Cheese Frosting

- 8 ounces of softened, room temperature cream cheese
- 2 tablespoons honey
- 1 tablespoon hot sauce
- 2 tablespoons chopped chives

Directions for Savory Cream Cheese Frosting

- Mix it all together evenly

Directions for Cupcakes by the Ocean

- Generously top each cupcake with the frosting
- Sprinkle each with frizzled/fried onions
- Top with chopped chives
- Get corny

