



## Blueberry Swirl Cornbread

### Ingredients:

- BNJ® Ultra Moist® Corn Batter
- 8x8 pans and sheet pan
- Pan spray
- BNJ Fancy Blueberry Filling
- Cornmeal topping, if desired

### Instructions:



- Grease or spray 8x8 pan.
- Scoop 17 oz. of BNJ Corn Batter into greased 8x8 pan and spread batter evenly in pan
- Pipe 2 oz. of BNJ Blueberry Filling in an 'S' shape on top of corn batter. Using a knife, cut through the batter to 'spread' it
- Top with cornmeal if desired and bake
- Tray prepared 8x8 corn breads on sheet pan
- Bake in rack oven at 360°F for 20–24 minutes

### Variations:

- 2 oz. raspberry filling
- Mix in 1 oz. chopped jalapenos