



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 Raspberry filling, 2 oz.
- Chopped jalapenos, 1 oz.