

## Corn Bread Bites with Goat Cheese, Prosciutto and Fig Jam

24-30 corn bread mini muffins (see cornbread recipe)

8 oz. plain goat cheese or cream cheese, softened to room temperature

1 package sliced prosciutto (or very thinly sliced ham or country ham)

1 jar Lemon Bird Adriatic Fig & Walnut jam

1 cup candied pecans

1. Spread a small amount of goat cheese or cream cheese on top of each mini muffin.
2. Add a small piece of sliced of prosciutto or ham on top of cream cheese.
3. Add a small spoonful of Adriatic Fig & Walnut jam to each muffin. You may need to cut fig pieces with scissors if you want smaller pieces on the muffins.
4. Top each muffin with a whole pecan.

Serve immediately.



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## Mini corn bread muffins

2 cups self rising white cornmeal or yellow cornmeal (if you do not have self rising, white or yellow corn meal will work just fine)

1/2 cup all purpose flour

3/4 cup milk

3/4 cup buttermilk

1/2 cup unsalted butter, melted

1 large egg, lightly beaten

Mini muffin tray

1. Preheat oven to 450.
2. Mix cornmeal and flour together.
3. Add the milk, buttermilk and butter to the flour mix. Use a whisk to combine the ingredients.
4. Stir in the egg to the mix.
5. Take small spoonfuls of the mix and place in mini muffin tray. Fill the muffin cups half full.
6. Bake for 7-10 minutes. The muffins should be dry in the middle when tested with a toothpick inserted into muffin.
7. These may or may not brown on top. They will cook quickly since they're small. Muffins can be made in advance and frozen.

Makes 24-30 muffins.

(Muffin recipe adapted from Screen Doors and Sweet Tea by Martha Hall Foose.)