Yields 27 Cornbread Muffins

Cornbread:
5 TBS Melted Butter
2 Eggs

1 Sweet Potato *(boil separately, and aside to cool when finished)*

1/2 C Buttermilk

1 Can Cream Style Corn
1/2 C Maple Syrup
1 tsp Vanilla

2 1/2 C All Purpose
1 1/2 C Yellow Corn Meal
1/2 C Sugar
1 tsp Baking Soda
1/2 tsp Baking Powder
3/4 tsp Salt

Maple Sweet Potato Butter Cream:
2 Medium Sweet Potato
1/4 C Butter Flavor Shortening
1/4 C Cake Flour
1 Stick Unsalted Softened Butter
2 TBS Maple Syrup
1/4 C Granulated Sugar
1/2 tsp Salt
1/2 tsp Vanilla Extract

Candied Pecans:
1/4 C Pecans
1 TBS Honey
1 TBS Maple Syrup

Begin by boiling your potatoes. They will take the longest, as they have to cool. Once tender drain excess water and whip until it's nice and creamy. Cover it, and set in your fridge for later use.

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 Next pre-heat your oven to 350° and begin to collect your wet and dry ingredients for your cornbread. Mix each separately until well combined. Add your dry mix to your wet mix and incorporate again.

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Line your muffin tins and spray each, to ensure your cornbread doesn’t stick. Fill each with 2 TBS of mix and bake for 20-25 minutes, or until a toothpick comes out clean.

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 While these are cooling, crush up your pecans and add them into a sauté pan on medium heat. Toast until they begin to brown, and then add in your honey and maple syrup. Continue to cook on medium heat until most of the liquid has been absorbed. Set them onto a sprayed piece of parchment paper and let them cool. Once they solidify you will want to crush them up again! Pummel those pecans!

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 Lastly take your cooled sweet potato and add it into your Kitchen-Aid, with all your other butter cream ingredients. Mix for a few minutes - working your way up to medium high speed- and whip until it becomes creamy. Top your muffins with your butter cream, and garnish with the candied pecans you made earlier!