

Corn Muffins

makes 12 muffins

Ingredients

¾ cup yellow cornmeal
1¼ cups all-purpose flour
1 tablespoon baking powder
½ cup sugar
1 teaspoon salt
2 large eggs
2 tablespoons honey
¾ cup milk
½ cup unsalted butter, melted and cooled

Directions

Preheat the oven to 350°F degrees. Line a muffin pan with paper liners.

In a large bowl, whisk together the cornmeal, flour, baking powder, sugar and salt.

In a separate bowl, break up the eggs with a whisk. Whisk in the honey and then the milk.

Add the milk mixture and melted butter to the dry ingredients. Stir until just blended. Do not overmix; it's okay if there are a few lumps.

Spoon the batter evenly into the prepared muffin pan, filling each cup almost full.

Bake for 17-20 minutes, or until the tops are set and golden. Cool the muffins for a few minutes in the pan, then serve warm.