

Sweet Honey Corn Muffins

Chef Jenn Magrey

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1 cup yellow cornmeal
1 cup all-purpose flour
1 tablespoon baking powder
1/2 cup granulated sugar
1 teaspoon salt
1 cup milk- any nut milk or soymilk works great too
2 large eggs
5 tablespoons butter melted
1/2 cup honey

Preheat oven to 400°F

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

In a medium sized bowl, whisk together the milk, eggs, butter and honey.

Add the wet to the dry ingredients and stir until just mixed. Do not over mix, that makes a tough muffin

Lightly spray the muffin tins with nonstick cooking spray. Fill the muffin tins 2/3 full of the batter.

Bake for 15-18 minutes, until golden and toothpick inserted in the center, comes out clean.

Allow muffins to cool for 5 minutes in the pan, and then transfer to a cooling rack. Do not leave the muffins in the tin longer than 5 minutes. Otherwise, they may sink in the middle as it cools.