



Southern Cornbread Muffin Recipe



Servings: 12 Muffins Total Time: 30 Minutes

ingredients

- 1-1/4 cups all-purpose flour
- 3/4 cup yellow cornmeal
- 1/4 cup plus 2 tablespoons sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2 large eggs
- 2 tablespoons honey
- 3/4 cup whole milk
- 1 stick (1/2 cup) unsalted butter, melted and cooled

instructions

- Preheat the oven to 350°F degrees.
- Spray a muffin pan with non-stick cooking spray.
- In a medium bowl- break up the eggs with a whisk. Whisk in the honey, and then the milk. Set aside.
- In a large bowl- combine the flour, cornmeal, sugar, baking powder, and salt. Add the milk mixture and the melted butter to the dry ingredients. Whisk until just combined.
- Spoon batter evenly into the prepared muffin pan (about 3/4 full).
- Bake for 20 minutes, or until toothpick stuck in the center comes out clean.
- Serve warm.

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