



Corn Muffins

Prep Time: 15 minutes

Cook Time: 12 – 15 minutes

Yield: 12 muffins

Ingredients

- 200g yellow cornmeal
- 130g sugar
- 125g flour
- 1 tbsp baking powder
- 1 tsp salt
- 150g whole milk
- 100g canola or other neutral oil
- 3 eggs

Instructions

1. Preheat oven to 375°F. Prepare a cupcake pan by greasing with butter and dusting with flour. Set aside.
2. Pour the yellow cornmeal, sugar, flour, baking powder, and salt into a bowl. Whisk to combine.
3. In a separate bowl, pour in the whole milk, canola oil, and add the three eggs. Whisk to combine.
4. In three portions, add the wet mixture to the dry mixture, gently whisking until well combined.
5. Pour the batter into the cupcake wells, almost to the top; the recipe should make about 12 muffins.
6. Bake at 375°F for 12 – 15 minutes, or until a toothpick inserted into the center of a muffin comes out clean.