



The Mission Inn
www.missioninn.net
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Recipe: To Die For Corn Muffins

Ingredients:

- 1 ¼ cup all-purpose flour
(or for gluten free, one to one flour)
- 1 ¼ cup sugar
- ½ cup yellow cornmeal
- 2 tsp. baking powder
- ½ cup buttermilk
- 7 oz. melted butter-let it cool slightly
- 2 eggs

Optional:

- 2 cups fresh fruit, OR
- Savory ingredients

Directions:

PREHEAT OVEN TO 425 DEGREES

Combine all dry ingredients in a large mixing bowl.

In a separate bowl, combine buttermilk, butter, and eggs. Then add to the dry ingredients.

If adding fruit, toss it in a little flour first so it doesn't all sink to the bottom. If making a savory, add ingredients such as grated cheddar cheese, diced jalapeno peppers, or corn kernels.

Spoon batter into baking cups and put in oven at 425 degrees for 5 min and then lower oven to 375 degrees for 20 minutes, or until the tops spring back when touched.

Chef Notes:

You can make these savory or sweet whatever you feel like. Equally delicious!