

HONEY CORNBREAD MINI MUFFINS



Remember not to over mix
the batter or your muffins will
be tough!

Bakers Buzzin'
CHILDREN. LOVE. COOKING.



Ingredients

- 1/2 cup cornmeal
- 1/2 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 large egg
- 2 Tbsp honey
- 2 Tbsp butter

Instructions



- Heat oven to 400°F.
- In a medium bowl, whisk together the cornmeal, flour, baking powder, sugar, and salt; set aside.
- In a separate bowl, whisk together the milk, egg and honey.
- Melt the butter in a small microwaveable dish.
- Add the butter to the wet ingredients and stir, then immediately add to the dry ingredients.
- Stir just until the dry ingredients are moistened. Do not over mix!
- Drop by spoonfuls into mini muffin pans that have been sprayed with cooking spray.
- Bake for 9 minutes.
- Check that the muffins are done by inserting a toothpick into one of the larger muffins. If it comes out clean, remove from the oven and cool.