





## Corn Meal Muffins:

- 1 cup yellow cornmeal
- ½ cup flour
- 1 TBSP sugar
- 3 tsp. baking powder
- 1 tsp. salt
- ½ tsp. baking soda
- ¾ cup buttermilk
- 2 beaten eggs
- ½ cup frozen corn
- 2 TBSP vegetable oil



Preheat oven to 425°F. Sift together cornmeal, flour, sugar, baking powder, salt and baking soda. Add the buttermilk, beaten eggs, corn, and oil. Pour into muffin cups with papers until ¾ full. Bake 18 minutes until browned. Cool 5 minutes and then remove to wire rack to cool completely. Makes 12 muffins.

