

CORN MUFFINS

Preheat oven to 400* Lightly grease muffin tins.

- 1 C. flour
- $\frac{3}{4}$ C. cornmeal
- $\frac{1}{3}$ C. sugar
- 2 tsp. baking powder
- 1 egg
- $\frac{3}{4}$ C. milk
- $\frac{1}{4}$ C. oil

1. In large mixing bowl, combine flour, cornmeal, sugar, & baking powder
2. In medium mixing bowl, beat egg w/ fork. Stir in milk and oil.
3. Add liquids to dry ingredients stirring only until moistened.
4. Scooping from the edge of bowl, fill tins 2/3 full. Bake 20 minutes. Remove from tins immediately and cool on wire racks.

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