

Cornbread Muffins



1 cup flour
1 cup of cornmeal
1/3 cup sugar
2 tsp baking powder
1 tsp salt
1 egg
1 cup milk
¼ cup oil

1. Check rack is in the center of the oven.
2. Preheat the oven to 425F.
3. In a large mixing bowl, stir together with a wooden spoon dry ingredients.
4. In a medium mixing bowl, beat 1 egg with a fork.
5. Stir in milk and oil.
6. Make a well in the center of the dry ingredients. Add the liquid ingredients to the dry ingredients.
7. Stir only until moistened.
8. Spray cooking spray in each of 24 mini muffin cups.
9. Fill muffin cups with 2/3 batter. Wipe batter that spills over onto pan.
10. Bake in 425F for 8-10 minutes. Cool on wire racks.