

Corn Muffins

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Ingredients:

- 3 cups flour
- 1 cup sugar
- 1 cup medium cornmeal
- 2 tablespoons baking powder
- 1 1/2 teaspoons salt
- 1 1/2 cups whole milk
- 2 sticks of unsalted butter, melted
- 2 extra-large eggs

Directions:

Preheat oven to 350 degrees. In a large bowl, mix the flour, sugar, cornmeal, baking powder and salt. In a separate bowl, beat together the milk, melted butter and eggs. Pour the wet ingredients into the dry ingredients.



With a wooden spoon, stir until the batter is just blended. Do not overbeat. The batter will look a little lumpy and may even have spots of flour.

Spray the muffin tin with non-stick spray. I am using a mini muffin tin but this batter can be baked in a large muffin tin or flat pan. To keep the muffins the same size, I use an ice cream scoop to spoon the batter into the muffin tin.

Bake until brown and crispy on top and a toothpick comes out clean. The mini muffins took only 10 – 12 minutes. Larger muffins will take about 30 minutes. Cool slightly and remove from the pan. Enjoy!