

Savory Corn Muffins

Yield: 16 servings
350°F

Try some of the options in the recipe to create your own flavor.

2-1/3 cups	all-purpose flour
1 cup	cake flour
1/4 tsp	salt
2 1/2 tsp	baking powder
1 cup + 1 tbsp	granulated sugar
2/3 cup	corn meal, yellow
1/2 cup	canola oil
3 medium	eggs, slightly beaten
1-3/4 cups	whole milk

Options: 1 cups total

Shredded Cheese

Green Onions

Herbs

Peppers, diced

1. In a small bowl, combine the flours, salt, baking powder, and sugar. Set aside.
2. In a mixing bowl, combine 1 cups of the milk, eggs, oil and vanilla. Mix until well blended. Add dry ingredients. Mix for 2 minutes. Scrape sides of the bowl. Add the remainder of the milk and the cornmeal. Mix until well blended, about 2 minutes.
3. Pour batter into muffin tins and bake 15-22 minutes for a regular size muffin and 12-18 minutes for a mini muffin. Bake until golden brown.

©2013 George Geary CCP

www.georgegeary.com

Facebook: [George Geary Culinary Tours and Classes](#)

ggeary@aol.com

#chefgeary