

RECIPE

Cornmeal Muffins



Ready in **40 minutes**

Yield: 12 muffins

Ingredients

- 1 ½ cups flour (375 ml)
- 1 ¼ cups cornmeal (300 ml)
- 1 Tbsp baking powder (15 ml)
- 1 ½ tsp salt (7 ml)
- 3 eggs
- 1 ¼ cup milk (300 ml)
- ¾ cup sugar (200 ml)
- ½ cup margarine, melted (125 ml)

Preparation

1. **Preheat oven to 375°F and spray a 12 muffin cup pan.**
2. Whisk flour, cornmeal, baking powder and salt in a large bowl. Using a hand mixer beat eggs, milk, sugar and butter in a medium bowl until smooth.
3. **Stir into flour mixture until just combined (it's ok to see lumps).**
4. **Divide among prepared muffin tin cups and bake until a tester inserted into the muffin come out clean, about 18-20 minutes.**
5. Cool in pan for 10 minutes. Remove from pan and serve warm.