

Honey Cornbread Muffins

Ingredients

1 c Yellow Corn Meal
1 c Flour
3 t Baking Powder
1/2 t Salt
5 T Butter (melted)
1/2 c Honey
1 Egg (well-beaten)
1 c Milk

Instructions

- 1.Preheat oven to 350 degrees F.
- 2.Mix together dry ingredients: flour, baking powder, salt, and corn meal.
- 3.In a separate bowl, whisk together wet ingredients: egg, milk, melted butter, and honey. Add wet mixture to dry mixture and beat until smooth, but don't over mix. Bake in greased muffin pans at 350 degrees F. for 15 minutes.