

Sweet Cornbread Muffins

Ingredients:

1/2 cup cornmeal
1 1/2 cups flour
1 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/3 cup vegetable or canola oil
2 eggs, beaten
1 1/4 cups milk



Directions:

Preheat oven to 350 degrees.
Line a muffin pan with baking cups. Set aside.
In a large bowl, add cornmeal, flour, sugar, baking powder and salt.
Whisk together.
Then add oil, beaten eggs and milk.
Stir together until combined.
Carefully pour batter into each muffin cup filling them 2/3 full.
Bake in the oven for about 20 minutes or until the muffin tops are golden brown.
Remove pan from oven and place on a wire rack.
Let the muffins cool in the pan for 5 minutes before removing.

Amy Lynn's Kitchen
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