



Cornbread Muffins

Ingredients

- 1 Cup, 120 g fine cornmeal
- 1 Cup, 125g all purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ⅛ tsp salt
- ½ Cup unsalted butter, melted and cooled
- ⅓ Cup, 67g brown sugar
- 2 T honey
- 1 egg
- 1 Cup buttermilk

1. Preheat oven to 400 degrees. Grease and lightly flour a 9 inch square baking pan.
2. Whisk the dry ingredients together (cornmeal, flour, baking powder, baking soda and salt) in a large bowl. In another medium bowl, whisk together the butter, brown sugar, and honey until smooth and thick, then add the egg and mix again. Add the buttermilk and mix until combined.
3. Pour the batter into the prepared pan and bake for 20 minutes or until golden brown. Allow to cool slightly before cutting.

Equipment

- Measuring Spoons/Cups
- 1 large bowl
- 1 medium bowl
- 9" square baking pan
- Whisk
- Silicone spatula
- Plate for serving