Cornbread Muffin Recipe - 12 Muffins

All Purpose Flour - 3/4 Cup

Baking Powder - 1 Tablespoon + ¾ Teaspoon

Sugar - 1/3 Cup

Cornmeal - 2/3 Cup

Salt - ½ Teaspoon

Canola Oil - 1/3 Cup

Egg - 3 Eggs

Cream Corn - Half Can (Can size is 14.75 Oz – double recipe to use full can)

Shredded Cheddar Jack Cheese - 1/4 Cup

Muffin Liners - 12 Each

1. Preheat oven to 400 F
2. In a mixer or large bowl combine flour, baking powder, sugar, cornmeal, and salt.
3. In separate bowl combine oil, eggs, creamed corn, cheese. Add this mixture to dry ingredients. Mix until just combined. Do not overmix.
4. Place muffin liners in muffin pan.
5. Fill muffin tins ¾ full
6. Place muffin pan in oven and bake for 12-14 minutes. Toothpick should come out with dry crumbles.