



HONORING JUNETEENTH FOOD TRADITIONS

CORN BREAD MUFFINS

by Monika Byrd McGhee

SERVINGS: 12 | PREPARATION: 10 MIN | COOKING: 25 MIN | READY IN: 35 MIN

Ingredients

- 1/2 cup butter
- 2/3 cup white sugar
- 1/4 cup honey
- 2 eggs
- 1/2 teaspoon salt
- 1 1/2 cups all purpose flour
- 3/4 cups corn meal
- 1/2 teaspoon baking powder
- 1/2 cup milk
- 3/4 cup frozen corn kernels, thawed

Directions

1. Preheat oven to 375 degrees F (200 degrees C). Grease or line 12 muffin cups.
2. In a large bowl, cream together butter, sugar, honey, eggs and salt. Mix in flour, corn meal and baking powder; blend thoroughly. Stir in milk and corn. Pour or spoon batter into prepared muffin cups.
3. Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted into center of a muffin comes out clean

