

GOLDEN CORN MUFFINS

Ingredients:

- 1 cup yellow corn meal
- 1 cup flour
- 2 ½ tsp. baking powder
- 1/3 cup sugar
- 1 tsp salt
- 1 egg
- 1 cup milk
- 3 tablespoons melted margarine

Directions:

Preheat oven to 375°F.

In a large bowl, combine corn meal, flour, baking powder, sugar and salt until well mixed.

In a small bowl beat egg well and add milk. Pour milk and egg mixture into the dry ingredients, stirring until mixed. Add melted margarine.

Bake in a well-greased muffin tins or lined with cupcake liners. Bake about 20-25 minutes for muffins.