

Corn Muffins

2 cups (10 oz) unbleached all-purpose flour
1 cup (5 oz) fine stone-ground yellow cornmeal
1 ½ teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
2 large eggs
¾ cup (5 ¼ oz) sugar
8 tablespoons (1 stick) unsalted butter, melted
¾ cup sour cream
½ cup milk

Adjust an oven rack to the middle position and heat to 400 degrees.
Grease a standard 12-cup muffin tin.

Whisk cornmeal, flour, baking powder and baking soda in medium bowl. Whisk eggs in second bowl until well combined and light colored; about twenty seconds. Add sugar to egg and whisk vigorously until thick and homogeneous, about thirty seconds; add melted butter in three additions, whisking to combine after each addition. Add half the sour cream and half the milk and whisk to combine; whisk in the remaining sour cream and milk until combined. Add wet ingredients to the dry; mix gently with a rubber spatula until the batter is just combined and evenly moistened. Do not overmix. Using a large spoon sprayed with nonstick spray, divide the batter evenly among the muffin cups, dropping it to form mounds. Do not level or flatten.

Bake until the muffins are light golden brown and a skewer inserted into center comes clean, about 18 minutes, rotating the muffin tin halfway through the baking time. Cool muffins in the tin for five minutes; invert the muffins onto a wire rack and cool upright for 5 minutes longer.