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Sweet Corn Muffins

Great side dish with chili or soup.

Estimated Times:

Preparation - 10 min | Cooking - 18 min | Yields - 18 muffins



Ingredients

- 1 1/2 cups all-purpose flour
- 2/3 cup granulated sugar
- 1/2 cup ALBERS Yellow Corn Meal
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cups milk
- 2 large eggs, lightly beaten
- 1/3 cup vegetable oil
- 3 tablespoons butter or margarine, melted

Directions

PREHEAT oven to 350° F. Grease or paper-line 18 to 20 muffin cups.

COMBINE flour, sugar, corn meal, baking powder and salt in medium bowl. Combine milk, eggs, vegetable oil and butter in small bowl; mix well. Add to flour mixture; stir just until blended. Pour into prepared muffin cups, filling 2/3 full.

BAKE for 18 to 20 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 5 minutes; remove to wire racks to cool slightly. Serve warm.

FOR CORN BREAD:

POUR batter into greased 8-inch-square baking pan. Bake for 35 minutes or until wooden pick inserted in center comes out clean.

HIGH ALTITUDE (3500 to 6000 feet):

Corn Muffins - Bake for 20 to 24 minutes.

Corn Bread - No change needed.

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