

GOLDEN CORN BREAD MUFFINS

Ingredients

1 1/2 cups yellow cornmeal	3/4 tsp salt
3/4 cup gluten-free flour blend	2 eggs
2 Tbsp sugar	3/4 cup buttermilk
2 tsp baking powder	3/4 cup milk
1/2 tsp baking soda	4 Tbsp butter, melted

Directions

1. Preheat oven to 425 degrees. Generously butter 12 muffin tins.
2. In a large bowl, combine cornmeal, flour, sugar, baking powder, baking soda, and salt. Stir until well-blended.
3. In a small bowl, beat eggs with a fork. Stir in buttermilk and milk. Add to dry ingredients and stir just until dry ingredients are moistened. Add butter and stir quickly, just until blended; batter will not be completely smooth. Pour into muffin tin.
4. Bake 15 to 18 minutes or until golden brown and a toothpick inserted in center comes out clean. Let cook on a rack. Serve warm.

Serves 8

Source: *America's Favorite Recipes*