

## Corn Muffs

1 message

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### homemade cornbread muffins

★ ★ ★ ★ ★

5 from 1 reviews

Author: Melissa Griffiths - Bless this Mess Prep Time: 10 min

Cook Time: 18 min Total Time: 28 minutes

Yield: Serves 12



#### DESCRIPTION

Rich and buttery with the perfect cornmeal consistency, Homemade Cornbread Muffins are the best side to practically any and all dinners. Or lunches. Or breakfasts.

#### INGREDIENTS

SCALE

2 cups flour  
1 cup yellow cornmeal  
1 1/2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 large eggs  
3/4 cup sugar  
1/2 cup butter, melted and cooled  
3/4 cup sour cream  
1/2 cup milk

#### INSTRUCTIONS

Preheat the oven to 400 degrees F. Generously coat a 12-cup muffin tin with cooking spray.

Whisk the cornmeal, flour, baking soda, baking powder, and salt together in a large bowl.

Whisk the eggs and sugar together in a medium bowl until combined. Whisk in the melted butter, sour cream, and milk until smooth.

Gently fold the egg mixture into the flour mixture with a rubber spatula, until just combined. Do not over-mix.

Use a large ice cream scoop or a measuring cup to divide the dough evenly among the muffin cups.

Do not level or flatten the surface of the mounds.

Bake until light golden-brown and a toothpick inserted in the middle comes out with just a few crumbs attached, about 18 minutes.

Let the muffins cool in the pan for 5 minutes, and then flip out onto a wire wrack to let cool for 10 minutes before serving.

Serve with [Vanilla Bean Honey Butter](#).