**Cornbread muffins**

**Ingredients:**

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| 1/4 cup (60 mL) butter, softened  1/3 cup (80 mL) white sugar  2 Tbsp (30 mL) honey  1 egg  1/4 tsp (1mL)salt  3/4 cup (185 mL) all-purpose flour  1/4 cup and 2Tbsp (90 mL) cornmeal  1/2 tsp (2 mL) baking powder  1/4 cup (60 mL) milk  1/4 cup and 2 Tbsp (90 mL) frozen  corn kernels, thawed |  |

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| **1.** | Preheat oven to 400 degrees F (200 degrees C). Grease or line 6 muffin cups. |
| **2.** | In a large bowl, cream together butter, sugar, honey, eggs and salt. Mix in flour, cornmeal and baking powder; blend thoroughly. Stir in milk and corn. Pour or spoon batter into prepared muffin cups. |
| **3.** | Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted into center of a muffin comes out clean |