

## Scott's "Corny" Corn Muffins

### Ingredients:

3 cups all-purpose flour  
1 cup sugar  
1 cup medium cornmeal  
2 tbsp. baking powder  
1-1/2 tsp. salt  
1-1/2 cups whole milk  
2 sticks (1/2 lb.) unsalted butter, melted and cooled  
2 extra-large eggs  
1 small can corn kernels (drained and yielding approx. 1/3-1/2 cup) (optional)  
1/2 cup of shredded cheddar or your favorite cheese (optional)

### Directions:

Preheat the oven to 350°F and line 12 muffin cups with paper liners.

In the bowl of an electric mixer fitted with a paddle attachment, mix the flour, sugar, cornmeal, baking powder, and salt.

In a separate bowl, combine the milk, melted butter, and eggs. With the mixer on the lowest speed, pour the wet ingredients into the dry ones and stir until they are just blended. Do not overmix. If desired, stir in corn kernels and shredded cheese by hand into blended mix.

Using an ice-cream scoop or spoon, place the batter into the paper liners, filling each one to the top.

Bake for 30 minutes, until the tops are crisp and a toothpick comes out clean. Cool slightly and remove from the pan.

**Notes:** These muffins are moist and tender whether you add the corn kernels and/or shredded cheese or not. Adding them lends another texture to the muffins. I will normally do this if serving these with a dinner meal. If serving for breakfast or light lunch, I normally leave them out. The choice is yours.

Everyone's oven temperature is different as some can run hotter than others. Begin testing at 30 minutes and then every 1-2 minutes afterwards in case the toothpick doesn't come out clean. Also, if you add the corn and cheese, it could alter the cooking time slightly, so just be aware and test starting at 30 minutes.