

Cornbread Muffins

Ingredients:

1 $\frac{3}{4}$ cups cornmeal
2/4 cup flour
4 tsp baking powder
 $\frac{1}{4}$ tsp baking soda
1 tsp. salt
 $\frac{1}{4}$ cup white sugar
2 cups buttermilk (can substitute with 1 cup milk +
1 Tbsp vinegar or lemon juice. Let stand 5 min
before use.)
2 eggs
 $\frac{1}{4}$ cup vegetable oil

Method:

Preheat oven to 230 degrees C
Lightly grease or line muffin tins

In large bowl mix together cornmeal, flour, baking powder, baking soda, salt and sugar.

In separate bowl combine buttermilk eggs and oil, mix well.

Pour wet mixture into dry mixture and stir until blended.

Pour batter into muffin tins. Bake for 15 min. or until a toothpick inserted into centre comes out clean. Smaller muffins will take less time.