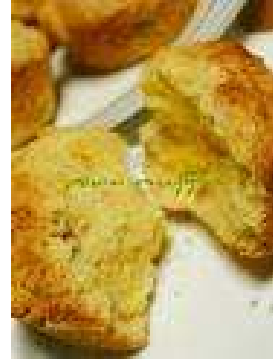


Corn Muffins

1/2 cup all-purpose flour
1 teaspoon baking powder
2 tablespoons sugar
1/2 teaspoon salt
1/2 cup white or yellow cornmeal
1 egg
2 tablespoons vegetable oil
1/2 cup milk



1. Preheat oven to 425° F.
2. Place 6 paper liners in a muffin tin.
3. Stir together flour, baking powder, sugar, and salt in a medium bowl.
4. Add cornmeal and stir with a fork to blend.
5. In a small bowl, beat the eggs until frothy. Add vegetable oil and milk.
6. Stir egg mixture into the dry ingredients just until the dry ingredients are moistened.
7. Pour batter into muffin tin, filling each cup about 2/3 full. Be careful to wipe away any spilled batter on pan edges.
8. Bake 15-20 minutes or until golden brown. Serve hot with butter and honey.