

Corn Muffins

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Ingredients

1/2 cup real butter
2/3 cup granulated sugar
1/4 cup honey
2 eggs
1/2 tsp. salt
1 1/2 cups all-purpose flour
3/4 cup yellow cornmeal
1/2 tsp. baking powder
1/2 cup milk
3/4 cup frozen corn

Directions

Cream together butter, sugar, honey, eggs, and salt in a large bowl.

Combine flour, cornmeal, and baking powder in a separate bowl.

Alternate adding milk and dry ingredients to wet ingredients while beating with an electric mixer.

With your hands, work corn into batter.

Pour batter into a greased muffin tin, filling each cup 3/4 full.

Bake in a 400 degree oven for 20-25 minutes, until muffins begin to brown on top