



HONEY-CHEESE CORN MUFFINS

Ingredients:

- 1 cup all-purpose unbleached flour
- 1/2 cup yellow cornmeal
- 1/4 cup sugar
- 1 tsp baking powder
- 1/4 tsp salt
- 2 large eggs
- 1/4 cup milk
- 1/4 cup honey
- 1 stick unsalted butter, melted
- 1 tbsp crumbled aged cheddar (1 tbsp for half the batter, 2tbsp for the whole recipe — for a “slight” cheesy flavor. Feel free to add more!)

Variations for a really cheesy and “corn-y” flavor: Instead of the small amount of aged cheddar, try adding 1 cup of shredded cheddar mix (white and yellow cheese shreds that come in a bag) and 2/3 cup sweet corn kernels. This is by far my favorite.

Preparation:

1. Grease or line muffin pans, or tart shells for that matter. Either of them will work.
2. Pre-heat oven to 400°F.
3. Mix the dry ingredients together, minus the cheese.
4. Whisk eggs, milk, and honey.
5. Add butter and dry ingredients incrementally to the liquid mixture.
6. Fold in the cheese.
7. Fill the muffin cups and leave about 1 cm from the top.
8. Place in the oven and back for about 17 minutes. Watch it after 15 minutes (it is ok, but not brown enough) to make sure you get the consistency you want.
9. Take it out of the oven and let it sit in the pan for 10 minutes before putting on a cooling rack to completely cool. I find that these taste much better after they're cooled, but it's still awesome when warm. Freshly baked muffins are always good. ;-)

Happy baking!

This is an original recipe brought to you by **Gourmated.com**. If you have questions, please contact us at gourmated@gmail.com.