

SOURDOUGH MINI CORNBREAD MUFFINS

Ingredients:

- 1 stick (half cup) butter melted & cooled
- 1/2 cup milk
- 2 eggs
- 1/2 cup sourdough starter (active or discard)
- 2 tablespoons honey
- 1/3 cup sugar
- 1 cup all-purpose flour
- 1 cup corn meal
- 1 teaspoon salt
- 1 tablespoon baking powder



Directions:

1. In a medium bowl or a stand mixer with the paddle attachment, mix together the butter, milk, eggs, starter, honey and sugar until well combined.
2. Add in the flour & corn meal until mixed.
3. Sprinkle on top the salt & baking powder and mix in.
4. Preheat oven to 350 °F - and line your mini muffin pan with the liners for an easy clean up or spray liberally.
5. Using an ice cream scooper, use 1 scoop per mini muffin spot.
6. Place into oven and bake for 12-15 minutes or until done. Do not overbake or they will dry out.
7. Wait until completely cooled so they pull out of the liner easily.

Want a long ferment?

Combine the sourdough, butter, flour, cornmeal, honey, milk and sugar. Cover and let sit out overnight. Add in the remaining ingredients starting with the eggs the following morning, then the salt & baking powder. Bake as instructed above.

