

CORNBREAD MINI MUFFINS

LAURA'S CORNBREAD MINI MUFFINS



INGREDIENTS

1 Cup Flour
1 Cup Cornmeal
1.5 Tablespoons Baking Powder
1 Teaspoon Salt
1 Teaspoon Cinnamon

½ Cup Melted Butter
1 Cup Milk
2 Eggs
½ Cup Honey

DIRECTIONS

1. In one large bowl mix together your dry ingredients. Flour, cornmeal, Baking Powder, Salt & Cinnamon
2. In a separate bowl mix together the melted butter, milk, eggs and honey
3. Pour the wet ingredients into the dry ingredient bowl and mix together well.
4. Preheat oven for 350 Degrees F and spraying or greasing a mini muffin tin pan
5. Using an ice cream scooper you can scoop and fill each mini muffin full.
6. Place in preheated oven and bake for approx. 10 minutes



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