

## CHEDDAR CHEESE CORN MUFFINS

### Ingredients:

(makes 12 muffins or 24 mini-muffins)

5 tablespoons butter, melted  
2 cups cornmeal, stone-ground  
1 teaspoon salt  
1 teaspoon baking powder  
1 1/8 cup milk  
1 teaspoon lemon  
1 egg  
2 ounces Cheddar cheese, shredded  
1 cup corn (medium ear yields 1/2 cup) (frozen may be used, but make sure drained)



### Directions:

Preheat oven to 400 degrees.

In large microwavable bowl, melt the butter. Add the cornmeal, spices, corn, milk, lemon, egg and cheese. Mix well.

Pour into greased muffin tins (12 large or 24 mini).

Bake 15-20 minutes, until golden brown. (Minis take about 15 minutes.)