

Cornbread Muffins



Ingredients

- 2 cups flour
- 1 cup cornmeal
- 1 ½ tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 2 large eggs
- ¾ cup sugar
- ½ cup melted butter
- ¾ cup sour cream
- ½ cup milk

Utensils

- Muffin tin
- Cooking Spray
- 2 Bowls
- Whisk
- Spatula
- Measuring cups and spoons
- Ice cream scoop if you have it
- Oven Mitt



Recipe Instructions

Step 1: Pre-heat Oven

Pre-heat oven to 400°
Spray your muffin tin generously with cooking spray to ensure your muffins do not stick.

Step 2: Dry Ingredients

Whisk together in a bowl- flour, cornmeal, baking soda, baking powder and salt.

Set aside

Step 3: Wet Ingredients

In another bowl whisk eggs and sugar until combined.

Then whisk in melted butter, sour cream, and milk until smooth.

Step 4: Combine

Pour the wet ingredients into the bowl with the dry ingredients. Gently fold ingredients together.

Do not over mix. When everything is combined, stop!

Step 5: Add to tin & Bake

Using scoop or a spoon, fill each muffin spot with batter. Do not flatten or level the mounds of batter.

Bake at 400° for about 18 minutes.

Step 6: Enjoy!

Let cool a few minutes and Enjoy!!

Store in an air tight container for up to a week!



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Kitchen Safety Tips:

- Always check inside the oven before turning it on.
- Always use oven mitts.