



CORN MUFFINS

Servings: 12

I like bread with my meal but then I think, what else can I have? Corn muffins add variety and colour to any meal or as a quick bite. Better yet, it's simple and quick!

INGREDIENTS:

114g	SCS Unsalted Butter (melted and cooled)
128g	Sunshine Plain Flour
64g	Cake Flour
50g	SIS Fine Grain White Sugar
85g	Medium Cornmeal
1 tbsp	Baking Powder
180g	Whole Milk
1/2 tsp	Salt
1	Egg White

1. Preheat the oven to 175°C.
2. Grease the muffin tray with butter.
3. With a metal whisk, combine both flours, sugar, cornmeal, baking powder and salt in a large mixing bowl.
4. In a separate bowl, whisk together the milk, melted butter, and eggs.
5. Pour the milk mixture into the flour mixture; with an electric mixer on the lowest speed, combine both mixtures until smooth.
6. Fill the tin with the batter until about two-thirds full. Bake for about 25 minutes, until the tops are crisp and a toothpick comes out clean. Let the muffins cool and serve while still warm. The faster you eat these, the better!