

Class 71

Buttermilk Cornbread Muffins

Ingredients: 2 tbsp. vegetable oil
1 c. yellow cornmeal
1 tbsp. all-purpose flour
1 1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1 c. buttermilk
1 large egg

Directions: Preheat oven to 450°F. Heat oil in muffin pans for 5 minutes. Combine cornmeal and next 4 ingredients in a medium bowl; make a well in the center of the mixture. Stir together buttermilk and egg; add to dry ingredients, stirring just until moistened. Pour into the hot skillet. Bake for 20 minutes or until golden. (THE CANADIAN LIVING TEST KITCHEN)