



Thanksgiving Corn Muffins

- 1½ cup cornmeal
- ½ cup all-purpose flour
- 2 tsp baking powder
- 1 tsp sugar
- 1 tsp salt
- ½ tsp baking soda
- ¼ cup vegetable oil or softened butter
- 1½ cup buttermilk
- 2 eggs
- ½ cup corn kernels

1. Preheat oven to 450-degrees.
2. Mix all ingredients except corn kernels.
3. Pour into greased muffin cups. Fill approximately $\frac{1}{2}$ to $\frac{3}{4}$ full. (Makes 12+ regular, or 24+ mini-muffins). Drop a handful of corn kernels on top of each muffin's batter.
4. Bake 20 minutes for muffins or 8-10 minutes for mini-muffins.

Recipe by Denise Holmes
(mom to Quinn and Chad)