

JERSEY TASTES! RECIPES

Honey Cornbread Muffins

INGREDIENTS

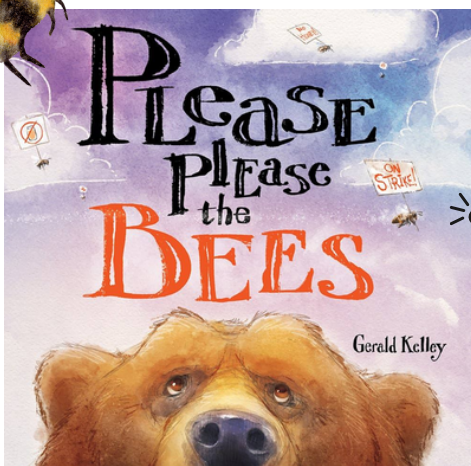
**FAMILY-SIZE
MAKES 12 MUFFINS**

- 1 cup yellow cornmeal
- 1 cup all purpose flour
- 1 Tbsp baking powder
- ½ cup granulated sugar
- 1 tsp kosher salt
- 1 cup milk of your choice
- 2 large eggs
- 4 Tbsp unsalted butter, melted
- ½ cup honey
- ¾ cup yellow corn kernels, cooked (optional)



DIRECTIONS

- 1 Preheat oven to 400. In a large bowl, whisk together cornmeal, flour, baking powder, sugar, and salt.
- 2 In a medium bowl, whisk the milk, eggs, butter, and honey.
- 3 Combine wet and dry ingredients and gently stir together until just mixed. Fold in the corn kernels if using.
- 4 Lightly spray the muffin tins, or line with paper liners. Fill muffin tins ¾ full with the batter.
- 5 Bake for 15 minutes, or until golden and a toothpick inserted in the center of a muffin comes out clean. Allow to cool slightly, and enjoy!



**STORYBOOK
READ ALOUD**

Fun Fact:

Honeybees do a dance, called the “waggle,” to communicate with each other. The dance indicates there is food nearby, in which direction, and how much!

