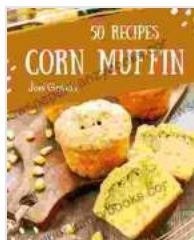


# Corn Muffin Cookbook To Fall In Love With

Corn muffins are a classic American treat that can be enjoyed for breakfast, lunch, or dinner. They're easy to make and can be customized to your liking. This cookbook features a variety of corn muffin recipes, from classic to creative, that are sure to please everyone.



## 50 Corn Muffin Recipes: A Corn Muffin Cookbook to Fall In Love With by Karen Turner

★★★★★ 5 out of 5

Language : English  
File size : 7263 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
Word Wise : Enabled  
Print length : 26 pages  
Lending : Enabled



## Classic Corn Muffins

These classic corn muffins are made with simple ingredients and are always a crowd-pleaser. They're perfect for breakfast or brunch, and can be served with butter, jam, or honey.



### **Ingredients:**

- 1 cup all-purpose flour
- 1 cup cornmeal
- 2 tablespoons sugar
- 2 teaspoons baking powder

- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 1 cup milk
- 1/4 cup melted butter

### **Instructions:**

1. Preheat oven to 400 degrees F (200 degrees C).
2. In a large bowl, whisk together the flour, cornmeal, sugar, baking powder, baking soda, and salt.
3. In a separate bowl, whisk together the egg, milk, and melted butter.
4. Add the wet ingredients to the dry ingredients and stir until just combined.
5. Fill muffin cups 2/3 full.
6. Bake for 15-20 minutes, or until a toothpick inserted into the center comes out clean.

### **Creative Corn Muffins**

In addition to classic corn muffins, this cookbook also features a variety of creative corn muffin recipes. These recipes are perfect for those who want to try something new, or for those who are looking for a fun and festive way to celebrate a special occasion.



### Ingredients:

- 1 cup all-purpose flour
- 1 cup cornmeal
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 1 cup milk

- 1/4 cup melted butter
- 1/2 cup shredded cheddar cheese
- 1/4 cup diced jalapeños

### **Instructions:**

1. Preheat oven to 400 degrees F (200 degrees C).
2. In a large bowl, whisk together the flour, cornmeal, sugar, baking powder, baking soda, and salt.
3. In a separate bowl, whisk together the egg, milk, and melted butter.
4. Add the wet ingredients to the dry ingredients and stir until just combined.
5. Stir in the cheddar cheese and jalapeños.
6. Fill muffin cups 2/3 full.
7. Bake for 15-20 minutes, or until a toothpick inserted into the center comes out clean.

### **Tips for Making Perfect Corn Muffins**

Here are a few tips for making perfect corn muffins:

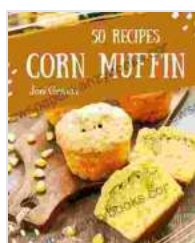
- Use fresh cornmeal for the best flavor.
- Don't overmix the batter. Overmixing will make the muffins tough.
- Fill the muffin cups 2/3 full. This will help the muffins to rise properly.
- Bake the muffins until a toothpick inserted into the center comes out clean.

- Serve the muffins warm with your favorite toppings.

Corn muffins are a delicious and versatile treat that can be enjoyed for any occasion. This cookbook features a variety of corn muffin recipes, from classic to creative, that are sure to please everyone. So what are you waiting for? Free Download your copy of the Corn Muffin Cookbook To Fall In Love With today!

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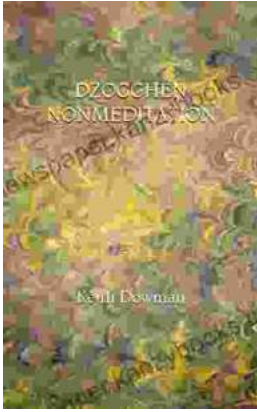


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