



Corn and Feta Muffins

INGREDIENTS

1 cup all-purpose flour
1 cup cornmeal
2 tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground pepper
2/3 cup buttermilk
4 tablespoons melted butter
1 large egg
2/3 cup crumbled feta cheese
1 cup thawed corn kernels

DIRECTIONS

1. Preheat oven to 425°.
2. Whisk together flour, cornmeal, sugar, baking powder, salt, and pepper in a medium bowl; make a well in center of mixture. Combine buttermilk, butter, and egg in a small bowl; add to flour mixture, stirring until just moist. Fold in feta and corn.
3. Coat muffin pans (for 16 muffins) with cooking spray. Spoon batter into prepared pan.
4. Bake for 16 minutes or until muffins spring back when touched lightly in center. Remove muffins from pan immediately; place on a wire rack. Serve warm.
5. Makes 16 muffins.

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