



Cornmeal Cheese Muffins

INGREDIENTS

1 1/2 cups all-purpose flour
1/2 cup yellow cornmeal
1/4 cup white sugar
1 Tablespoon baking powder
3/4 teaspoon salt

1 egg
3/4 cup small curd cottage cheese
1/4 cup canola oil
3/4 cup milk

1/2 cup shredded cheddar cheese (2 ozs.)*
1/2 teaspoon dried thyme

DIRECTIONS

- In a large bowl, combine the flour, cornmeal, sugar, baking powder and salt. In another bowl, mash cottage cheese with a fork; add the egg, oil and milk. Stir into dry ingredients just until moistened. Fold in cheddar cheese and thyme.

- Fill greased or paper-lined muffin cups three-fourths full. Bake at 400° for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan a wire rack. Serve warm.

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