



## 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

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

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