



Famous Dave's Corn Muffin Copycat

INGREDIENTS

1 3/4 cups cornmeal
1 3/4 cups all-purpose flour
2 teaspoons baking powder
3/4 teaspoon salt
1/4 teaspoon baking soda

2 eggs
3/4 cup granulated sugar
1/4 cup shortening
1/2 teaspoon vanilla extract
3/4 cup whole milk
1/4 cup buttermilk
1/3 cup vegetable oil
3 tablespoons honey

DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Place cornmeal in food processor and grind on high speed for about 5 minutes or until consistency is like flour. In large bowl, mix ground cornmeal, flour, baking powder, salt, and baking soda.
3. In a separate medium bowl, using an electric mixer at medium speed, cream shortening and sugar. Add eggs and vanilla extract to mixture and blend well.

4. Pour wet ingredients into dry flour mixture and add remaining ingredients. Mix well with an electric mixer on high speed until the batter is smooth.
 5. Grease a 12 cup muffin pan. Fill muffin cups with batter. Bake in 400 degree F. oven for 20 to 25 minutes or until browned.
 6. Makes 12 muffins
-

Recipe brought to you by <http://sharetherecipe.com/>