



Best Ever Corn Muffins

Jacob · 28/09/2024



Prep Time

38 mins

Difficult

Medium

Servings

12

Description

This recipe was handed down to me from my mother Its easy to make and the ingredients are probably already in your kitchen Enjoy

Ingredients

- - ¼ cup butter
- softened - 9 tablespoons white sugar - 2 eggs - 1 tablespoon vanilla extract - 1 ½ cups biscuit baking mix - ¼ cup yellow cornmeal - ? cup milk

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners. In a large bowl
2. cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time
3. beating well with each addition
4. then stir in the vanilla. In a separate bowl
5. stir together baking mix and cornmeal. Blend this mixture into the butter/egg mixture
6. alternately with the milk; stir just until combined. Spoon batter into prepared muffin cups. Bake in preheated oven for 20 to 30 minutes
7. until golden.