

CORN MUFFINS

3/4 cup corn meal
1 cup flour
3/4 cup milk
1 tsp. baking powder
1 tsp. baking soda
1 egg
2 tbsp. butter (or margarine) melted
1/2 cup sugar

Preheat oven to 350 degrees.

Melt butter into medium mixing bowl. Let cool slightly, then beat in egg. Add dry ingredients all at once, then gradually add milk. Mix until well blended. Pour into greased muffin tins or loaf pan and bake about 20 minutes until golden brown. (Loaf pan may take longer).