



Tiny Corn Muffins

YIELD 24

INGREDIENTS

- 1 3/4 cup cornmeal
- 3/4 cup flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup honey or agave
- 1 1/2 cup buttermilk
- 2 large eggs
- 1/4 cup vegetable oil

PREPARATION

- Preheat oven to 425 degrees.
- Mix the first 5 dry ingredients in a bowl.
- Whisk the remaining wet ingredients in a separate bowl until thoroughly combined.
- Pour the cornmeal mixture into the wet ingredients and thoroughly combine with a whisk.
- Pour into 24 greased mini muffin cups.
- Bake for 12 minutes or until a toothpick comes out clean when inserted inside.
- Cool and serve.