

## Sweet Corn Poppy Seed Mini Muffins

September 2014

Makes 24 mini muffins.

### INGREDIENTS:

1 large egg  
1/3 C white sugar  
½ t salt  
1 C buttermilk  
½ C 2% milk  
2 C all-purpose flour  
2 T baking powder  
1/3 C plus 1 T corn meal  
Butter for greasing pan  
Cheater's Raspberry Orange  
Marmalade\*

### Directions:

Preheat oven to 400 degrees.



Whisk the egg with the milk(s) and white sugar until smooth. Add the salt, baking powder and corn meal and blend. Add the flour and stir JUST until combined. Don't work the flour or they will be tough. Drop from a teaspoon into buttered mini muffin tin almost to the top of the cup. Bake for 11 minutes. Release and cool on wire rack.

\*Cheater's Raspberry Orange Marmalade:

20 frozen from fresh raspberries, thawed. 3 heaping T of orange marmalade. Dash of cloves, 1/8 t powdered ginger. Mix and let sit for 30 minutes. Serve over the muffins. Yes...you have to share.

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