

## Honey Cornbread Muffins

Large, bakery-style muffins with just a hint of sweetness! Serve with soup, chili and stew. Also great for breakfast with a little butter and honey slathered on split muffins.

Ingredients:

1 ½ cups all-purpose flour

1 cup yellow cornmeal

2 tsp baking powder

½ tsp baking soda

½ tsp salt

2 eggs

1 cup milk, lowfat

1 cup plain Greek yogurt

2 Tbsp honey

¼ cup butter, melted and slightly cooled

Preheat oven to 375 degrees Fahrenheit. Spray a 12-cup muffin pan with non-stick cooking spray.

In a large bowl, whisk together all dry ingredients. In a separate bowl, mix together remaining ingredients.

Pour the liquid ingredients into the bowl of dry ingredients and gently mix. Do not overmix, it is ok if some lumps remain.

Fill muffin cups  $\frac{3}{4}$  full of batter. Bake for 18-20 minutes or until done. Remove from oven and cool for 5 minutes in pan and then remove to cooling rack.

Makes 12 muffins.

