

# Sweet Corn Muffins

1/2 cup cornmeal  
1 1/2 cups flour  
1/3 cup sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
1/3 cup oil  
2 eggs  
1 1/4 cups milk

Preheat the oven to 375. Line a 12-cup muffin tin with paper liners and set aside. Whisk together the cornmeal, flour, sugar, baking powder and salt in a medium bowl. In a small bowl or measuring cup, mix together the oil, eggs, and milk. Make a well in the center of the dry ingredients, and pour in the wet ingredients. Whisk together until just moistened and no dry spots remain. Bake 20-25 minutes, or until a toothpick inserted into the center of the cornbread comes out clean or with a few moist crumbs. Serve warm.