Corn Muffins

Amount 12 muffins
Time 10 minutes prep, 20 minutes baking

Ingredients

- 1 cup cornmeal
- 1 cup 1 tbsp all-purpose flour
- 1/3 cup sugar
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp salt
- 2 large eggs
- 1 1/3 cup sour cream
- 4 tbsp butter, melted and cooled
- 1 1/3 cup blueberries

Steps

1. Mix dry ingredients. Whisk together the egg and sour cream, then stir into dry mixture.
2. Fold in the butter, optional blueberries, and anything else you want to add.
3. Fill the muffin containers and bake for 15 to 18 minutes, until a toothpick comes out clean.