



Maple Blueberry Cornbread Muffins

Ingredients:

1 ½ cups yellow cornmeal
½ cup all-purpose flour
1 Tbs baking powder
½ cup granulated sugar
½ tsp salt
1/3 cup pure maple syrup
1 cup buttermilk
2 large eggs
½ stick butter, melted
1 cup blueberries



Directions:

Preheat oven to 400 deg F

Line 12 count muffin tin with cupcake liners

In a large bowl combine dry ingredients until combined.

In a separate bowl, whisk wet ingredients (except blueberries)

Add wet ingredients to dry ingredient and stir until just combined. Gently fold in blueberries. Batter will seem very wet, that is normal.

Divide batter evenly between 12 muffins(they will fill to the top). Bake for 15-20 minutes, or until edges are golden.

Cool muffins in pan.

From: <http://carlsbadcravings.com/blueberry-maple-cornbread-muffins/>