**CORN MUFFINS**

**Ingredients:**

1 c. corn meal

1 c. flour

1/4 c. sugar

1 tsp. salt

1 Tbsp. baking powder

1/3 c. shortening

1 egg

1 c. milk

12 papered baking cups

**Directions:**

1. Preheat oven to 400°.
2. Line muffin tin with papered baking cups.
3. Combine corn meal, flour, sugar, baking powder, salt and mix.
4. Cut in shortening thoroughly with pastry cutter.
5. In a separate bowl, beat eggs and milk together.
6. Mix with dry ingredients only until moistened.
7. There may be a few small lumps, that is okay!
8. Fill baking cups 2/3 full.
9. Makes 10-12 muffins.
10. Bake for15-20 minutes.
11. Remove from oven and allow to cool for 5 minutes in the tin then transfer the muffins to the cooling rack.
12. Allow the teacher to evaluate your finished product.
13. Bring baked muffins over to supply table to share.