

## **Corncakes**

### **Ingredients**

- 3/4 cup flour
- muffin tin
- 2 eggs
- 2 bowls (large & small)
- 1 1/2 cup yellow cornmeal
- whisk
- 1 1/4 cups milk
- 4 tbsp sugar
- 1/4 cup oil
- 1 tsp salt
- 4 tbsp baking powder

### **Directions**

preheat oven to 400 degrees. grease muffin tin with butter or use cupcake papers. put the flour, cornmeal, salt, sugar, and baking powder in large bowl & mix well with whisk. in smaller bowl whisk together with eggs, milk, and oil. Add egg mixture to dry ingredients. mix well until smooth (1 min or less). Spoon into muffin tin filling cups 1/2 full and bake for 15-20 min., or until corncakes are golden yellow and light brown around the edges. Cool for 5 min. before removing from tins or serving.