

Buckwheat Corn Muffins

1 c. buckwheat flour

1/2 c. yellow or white corn meal

2 1/2 tsp. baking powder

1/2 tsp. salt

1/4 c. sugar

2 eggs, beaten

1 1/4 c. milk

1/4 c. melted butter

Preheat oven to 400°F. Line 12 muffin cups with paper liners or grease well. Mix together flour, corn meal, baking powder, salt and sugar. Combine eggs, milk and butter and stir into dry ingredients until just moistened (batter will be thin). Fill muffin tins 2/3 full. Bake 15 to 20 minutes or until done. Makes 12.