

Corn Muffins With Honey Butter

2 c. all-purpose flour
2 c. yellow cornmeal
1 c. dry milk powder
1/4 c. sugar
2 tbs. baking powder
1 tsp. salt
1/2 tsp. baking soda
2 2/3 c. water
1/2 c. butter or margarine, melted
2 eggs, beaten
1 tbs. lemon juice honey

BUTTER: 2 tbs. honey 1/2 cup butter, softened (no substitutes)

In a bowl, combine flour, cornmeal, milk powder, sugar, baking powder, salt and baking soda. Add water, butter, eggs and lemon juice; stir until dry ingredients are moistened. Spoon into 24 greased muffin cups. Bake at 425° for 13-15 minutes. In a small mixing bowl, beat together honey and softened butter. Serve with the muffins. Yield: 2 dozen.

From the files of Al Rice, North Pole Alaska. Feb. 1994