

Orange Corn Muffins

1 c. yellow cornmeal

1 c. all purpose flour

1/3 c. sugar

4 tsp. baking powder

1/4 tsp. salt

1 egg, beaten

1 c. milk

1/4 c. vegetable oil

1 tbs. grated orange peel

Combine cornmeal, flour, sugar, baking powder, and salt. In another bowl combine egg, milk, oil, and orange peel. Add to cornmeal mixture, stirring just until moistened. Fill greased muffin tins 2/3 full. Bake at 425 ° for 13-15 minutes or until lightly brown. Remove and serve warm. ****can substitute lemon peel

****can mix in pecans Yields 12 muffins