Corn Bread Muffins

You Need:

- 1/2 cup flour
- 1/3 cup corn meal
- 2 Tbsp. molasses
- 1 + 1/2 tsp. baking powder
- 1/4 tsp. + 1 pinch salt
- 1/3 cup milk
- 1 egg
- 1 Tbsp. oil
- 1 cup liquid measuring cup
- 1/3 cup dry measuring cup
- 1/2 cup dry measuring cup
- bowl
- metal spatula
- 1 Tablespoon
- 1 teaspoon
- 1/4 teaspoon
- 1/2 teaspoon
- fork
- wooden spoon
- 4 cupcake liners
- muffin tin
- stove

1. Preheat oven to 425°. Line 4 muffin cups with cupcake wrappers.
2. Measure and add 1/3 cup cornmeal, 1/2 cup flour, 2 Tb. molasses, 1 tsp. + 1/2 tsp. baking powder, 1/4 tsp. + pinch salt into a bowl. Stir to mix.

3. Measure and add 1/3 cup milk, 1 egg well-beaten and 1 Tb. oil to bowl. Stir to mix.
4. Scoop 1/4 cup of batter into each muffin cup filling it 1/2 full.

5. Bake 20 minutes. Remove from oven. Turn oven OFF. Serve hot.
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1/3 cup cornmeal
1/2 cup flour
1 tsp. + 1/2 tsp. baking powder
2 Tb. molasses
1/4 tsp. + pinch salt
1/3 cup milk
1 egg
1 Tb. oil
1/2 cup dry measuring cup
1/3 cup dry measuring cup
liquid measuring cup
1 teaspoon
1/2 teaspoon
1/4 teaspoon
bowl
Tablespoon
wooden spoon
metal spatula
4 cupcake wrappers
muffin tin
fork
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