

Cornmeal Muffins

An old fashioned Waterloo County favourite.

- 1 c. flour
- 1 tbsp. baking powder
- 1/2 tsp. salt
- 1/2 c. white sugar
- 1 c. cornmeal
- 1/2 c. butter or margarine
- 1 egg
- 3/4 c. milk

Mix dry ingredients together and stir in cornmeal.

Melt butter, add egg and milk and combine well.

Stir liquid ingredients into dry and combine just until moistened.

Fill greased muffin cups and bake 375° for 15-20 min.

Serve hot!

Variation: Add 1/2 c. corn niblets or 1/2 c. crumbled bacon.