

Briess Roasted Cornbread Muffins

All natural, roasted corn ingredients boost flavor in this southwestern fave

| Ingredients | Volume | Grams | Percent |
|--|---------------|--------------|----------------|
| Briess® Yellow Dent Corn | | | |
| Fine Grind, Medium Roast | 1 cup | 130 | 13 |
| Briess® Yellow Dent Corn Grit, Medium Roast | 1 cup | 150 | 15 |
| Yellow Cake Mix | 1 9-oz pkg | 255 | 25 |
| Baking Powder | 2 tsp | 8 | 1 |
| Salt | 1 tsp | 5 | <1 |
| Cayenne Pepper | 1/8 tsp | <1 | <1 |
| Milk | 1/2 cup | 148 | 15 |
| Buttermilk | 1/2 cup | 98 | 10 |
| Vegetable Oil | 1/4 cup | 40 | 4 |
| Eggs, Beaten | 2 large | 100 | 10 |
| Light Brown Sugar | 2 tbsp | 16 | 2 |
| Honey | 2 tbsp | 31 | 3 |
| Mayonnaise | 1 tbsp | 20 | 2 |
| Pepper jack (optional) | 1/2 cup | | |



Method

1. Preheat oven to 400° F.
2. Grease or line muffin tins.
3. In large bowl combine all dry ingredients.
4. Add one egg at a time.
5. Combine and add all liquid ingredients.
6. Mix well, but do not over mix. Will be slightly lumpy.
7. Pour into muffin tins
8. Bake for 15-20 minutes until golden brown. Over baking will make muffins dry.

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