

Southwestern Mini Corn Muffins

Natural roasted corn flour enhances flavor, aroma

| Ingredients | Volume | Grams | Percent |
|---|----------------|--------------|----------------|
| All Purpose Flour | 1 cup | 150 | 21 |
| Yellow Corn Meal | 1/2 cup | 90 | 12 |
| Briess® Yellow Dent Corn | | | |
| Find Grind, Medium Roast | 1/4 cup | 30 | 4 |
| Sugar | 1/3 cup | 65 | 9 |
| Baking Powder | 1 tbsp | 12 | 2 |
| Salt | 1/2 tsp | 3 | <1 |
| Chipotle Chili Powder | 1 tsp | 1 | <1 |
| Dry Mustard | 1 tsp | 1 | <1 |
| Garlic Powder | 1 tsp | 4 | 1 |
| Milk | 1 cup | 256 | 35 |
| Egg | 1 large | 57 | 8 |
| Vegetable Oil | 2 tbsp | 16 | 2 |
| Monterey Jack Shredded Cheese | 1/3 cup | 40 | 6 |
| Hot dog cut in 1-inch pieces (optional) | | | |



Method

1. Preheat oven to 400° F.
2. Line 24 mini muffin tins.
3. In large bowl combine all dry ingredients. Mix until well blended.
4. In small bowl mix beaten egg, milk and oil.
5. Make well in center of dry ingredients and slowly pour milk mixture into center.
6. Stir until blended. It will not be smooth.
7. Gently stir in cheese.
8. Fill muffin tins 3/4 full. As an option, partially fill the muffin with batter, insert a hot dog bit, then finish filling the tins.
9. Bake 9-10 minutes.
10. Cool slightly .
11. Remove from muffin tins.

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