



The Birkett Mills Recipes

The Birkett Mills © 2014

P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Dessert: Crunchy Corn Muffins

Makes: 1 dozen medium muffins

Ingredients

- 1 cup milk
- ½ cup whole kasha or groats
- ¼ cup butter or margarine
- 1 cup + 2 Tbsp. all-purpose flour
- ½ cup yellow corn meal
- 2 Tbsp. sugar
- 4 tsp. baking powder
- ½ tsp. salt
- 1 egg

Directions

Heat milk to nearly scalding (about 150 degrees) Add kasha and butter, set aside. In mixing bowl, combine flour, sugar, cornmeal, baking powder, and salt. When milk mixture is lukewarm add to dry ingredients along with the egg. Mix just until smooth. Pour batter into well-greased corn stick pans.

Bake in preheated hot oven (425 degrees for 15 to 20 minutes).



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