

Extra-Corny Cornbread Muffins

Yield: 12 muffins

Ingredients :

Non-stick vegetable oil spray

1 1/2 cups all-purpose flour

1 1/4 cups cornmeal

1/4 cup and 2 tablespoons sugar

2 1/2 teaspoons baking powder

3/4 teaspoons baking soda

2 1/4 teaspoons kosher salt

1 1/2 teaspoons freshly ground black pepper

2 cups fresh corn kernels (about 2 ears)

2 large eggs and 1 large egg yolk

3/4 cup sour cream

2/3 cup milk

1/2 cup melted, unsalted butter

Flaky sea salt

Directions:

1. Preheat the oven to 400° F. Prepare a 12-cup muffin pan by generously covering it with non-stick spray.
2. Combine flour, cornmeal, sugar, baking powder, baking soda, salt, and pepper in a large bowl and whisk to combine. Stir in 1 1/2 cups of corn.
3. Lightly whisk eggs and egg yolk in a medium sized bowl, then whisk in the sour cream, milk, and butter.
4. Pour the egg mixture into the dry ingredients and stir with a wooden spoon until batter is just combined.

5. Divide batter among prepared muffin cups. Top evenly with remaining corn, then sprinkle with sea salt.

6. Bake muffins for approximately 18-20 minutes, rotating the pan halfway through. Muffins are done when tops are golden brown and a tester inserted into the center comes out clean. Let cool for approximately 5 minutes in the pan, then transfer to a wire rack to continue cooling completely.

Recipe modified from NY Times Cooking

