

Corn Muffin

1 Cup	Cornmeal
1 Cup	All Purpose Flour
1/3 Cup	Sugar
2 teaspoons	Baking Powder
1/2 teaspoon	Salt
1	Egg, beaten
1/4 Cup	Oil
1 Cup	Milk



1. Preheat oven to 400°F. Grease muffin pan or line with paper muffin liners.
2. In a large bowl, mix together corn meal, flour, sugar, baking powder and salt. Add egg, oil and milk; stir gently to combine. Spoon batter into prepared muffin cups.
3. Bake at 400°F for 15 to 20 minutes, or until a toothpick inserted into a muffin comes out clean.



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