Cornbread Muffins

1 cup cornmeal

1 cup white flour

1/3 cup white sugar

½ teaspooon salt

4 teaspoons baking powder

1 egg

1 /4 cup butter, melted

1 and 1/ 4 cup milk

1. **Preheat** oven 425F
2. Prepare 12-muffin or 8x8 pan (grease with butter or cooking spray)
3. **Whisk together** cornmeal, flour, sugar, salt and baking powder in a large bowl
4. In a smaller bowl, **whisk together** egg, melted butter and milk
5. **Add** wet ingredients to dry ingredients, and **combine well**
6. Divide batter equally between the 12 muffin cups
7. Bake in the centre of oven for 20 minutes. Check with toothpick or cake tester (comes clean)
8. Remove from pan when slightly cool. Serve with butter while still warm!