



Honey Corn Muffins

by **Danielle Sepsy**



A plush, moist, lightly sweet muffin with a crisp top, soft crumb, and a hit of honey. Perfect for sopping up gravy or enjoying with salted butter the Long Island way.

Be sure to get this recipe and all of Danielle's recipes in her first cookbook available on her website: <https://thehungrygnomeny.com/>

Prep Time:

15 Minutes

+ 30 mins chill time

Cook Time

20 Minutes

Serves:

6-9 Servings

Level:

Beginner

Ingredients

- $1\frac{1}{4}$ cups cake flour (not self-rising)
- $\frac{3}{4}$ cup fine cornmeal
- $\frac{1}{2}$ cup granulated white sugar
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon baking powder
- $1\frac{1}{2}$ teaspoons fine table salt
- $\frac{1}{4}$ cup canola or vegetable oil
- 2 large eggs, room temperature
- $\frac{1}{2}$ teaspoon pure vanilla extract
- $\frac{1}{4}$ cup whole milk
- 1 cup full-fat sour cream
- 1 stick (8 tablespoons) unsalted butter, melted
- 3 tablespoons honey (preferably clover)

Instructions

Step 1

Line jumbo (6-oz) muffin pans with paper liners and set aside.

Step 2

In a large bowl, whisk together the cake flour, cornmeal, sugar, baking soda, baking powder, and salt.

Step 3

Make a well in the center and add oil, eggs, vanilla, milk, and sour cream. Whisk just until combined.

Step 4

In a separate bowl, whisk together melted butter and honey. Slowly pour into the batter while whisking until just combined.

Step 5

Cover the batter and refrigerate for 30 minutes to hydrate the cornmeal. Preheat oven to 400°F.

Step 6

Scoop the batter into lined muffin tins, filling each about $\frac{3}{4}$ full.

Step 7

Bake 5 minutes at 400°F, then reduce oven to 325°F (without opening the door) and bake 15-18 minutes, until golden and a toothpick comes out clean.

Serving & Finishing

- Serve warm with salted butter
- Or, for the Long Island version, griddle the cut sides in butter and drizzle with honey.