

CopyCat Cracker Barrel Corn Muffins

Ingredients

3/4 cup yellow cornmeal
1 1/4 cup self rising flour
1/2 cup sugar
2 large eggs
2 tablespoons honey
3/4 cup buttermilk
1/2 cup unsalted butter, melted and cooled

Directions

Preheat the oven to 350 degrees F. Grease a 12-cup muffin pan or line with paper liners.

Combine the cornmeal, flour, and sugar in a large bowl until well mixed.

In another bowl, whisk the eggs until beaten then whisk in the honey and buttermilk until completely incorporated.

While stirring slowly, add the buttermilk mixture and the melted butter to the flour. Do not overmix, stir until just mixed (there will be lumps).

Spoon the batter into the muffin pan, filling each about 3/4ths full.

Place in the oven and bake at 350 degrees F for 18-20 minutes or until the muffins are set and the tops are lightly golden.

Remove from the oven and let cool in the pan for 2-3 minutes then serve warm or let cool on a wire rack.