THE J.M. SMUCKER Co

Bacon Corn Muffins

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	12	N/A

Ingredients

- 8 slices bacon
- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 cup (250 mL) cornmeal
- 2 tbsp (30 mL) sugar
- 1 tbsp (15 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 egg, beaten
- 1 can (10 oz / 284 mL) creamed style corn
- 1/2 cup (125 mL) milk
- 1/4 cup (50 mL) Vegetable or Canola Oil

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line 12 muffin cups with paper liners.

Step 2:

Cook bacon until crisp. Drain on paper towels. Crumble and set aside.

Step 3:

Combine flour, cornmeal, sugar, baking powder and salt in mixing bowl.

Step 4:

Beat egg, corn, milk and oil together thoroughly.

Step 5:

Add egg mixture all at once to flour mixture. Stir just until moistened.

Step 6:

Stir in bacon.

Step 7:

Pour batter into prepared muffin cups, filling each cup 3/4 full.

Step 8:

Bake in preheated oven 15 to 20 minutes, or when a tooth pick inserted in centre of muffin comes out clean. Serve warm.

Images

SINCE 1909.