THE J.M. SMUCKER Co

Savoury Corn Muffins

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	10	N/A

Ingredients

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

  Robin Hood® Original All Purpose Flour

- 1 cup (250 mL) cornmeal
- 3 tbsp (45 mL) granulated sugar
- 2 tsp (10 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/2 tsp (2 mL) dried basil leaves
- 1 egg
- 1 cup (250 mL) milk
- 1/4 cup (50 mL) Vegetable or Canola Oil
- 1 cup (250 mL) cooked corn kernels
- 1/3 cup (75 mL) chopped black olives
- 1/4 cup (50 mL) chopped sun-dried tomatoes

Directions

Step 1:

Preheat oven to 400°F (200°C). Grease muffin cups or line with paper liners.

Step 2:

Beat egg, milk and oil in large bowl. Add flour mixture, mixing lightly just until blended. Stir in corn, olives and sun-dried tomatoes. Spoon into prepared muffin cups, filling about 3/4 full.

Step 3:

Bake in centre of preheated oven for 15 to 20 minutes or until toothpick inserted in centre comes out clean.

Images