

## Corn & Cranberry Muffins

Makes about 18 muffins

Adapted from the recipe for *Raspberry Corn Muffins* in [The Barefoot Contessa Cookbook](#) by Ina Garten

*In the South, it's dense and crumbly with the only sweetness found in the honey you might drizzle over it. In versions from the North, it can be almost cake-like and is sweetened with sugar. For something as seemingly simple as cornbread, there are certainly many variations. Cheddar, chopped jalapenos, bacon, and honey are just some of the ingredients I've added to my cornbread over the years and I've baked it off in everything from cast-iron skillets to mini-muffin pans.*

*This version of cornbread has a wonderfully tender texture with a hint of sweetness that makes it a lovely way to start the day and an equally good accompaniment for a lunch or dinner. The use of fresh cranberries gives it a seasonal touch. This summer I plan on trying it with fresh blueberries.*

3 cups all purpose flour  
1 cup granulated sugar  
1 cup yellow plain cornmeal (not self-rising)  
2 tablespoons baking powder  
1 ½ teaspoons salt  
1 ½ cups milk (whole or 2%)  
2 sticks (1/2 lb) unsalted butter, melted and cooled  
3 large eggs, lightly beaten  
2 cups fresh cranberries

Preheat the oven to 350 degrees and place a rack in the center of the oven. Generously grease 18 muffin cups or line the cups with paper muffin liners.

Combine the flour, sugar, cornmeal, baking powder, and salt in the bowl of an electric mixer with a paddle attachment. Mix to combine. In a separate bowl, combine the milk, melted and cooled butter, and eggs. Stir to combine.

With the mixer on medium-low, slowly add the liquid ingredients to the dry ingredients and mix until just combined (be careful not to over mix). Stir in the cranberries.

Scoop the batter (it will be thick) into the muffin tins; filling them to the top. Bake for 30 minutes or until a skewer or toothpick stuck in the middle of the muffin comes out clean. Allow muffins to cool briefly in the muffin tins and then move them to a wire rack to finish cooling.

Serve the corn and cranberry muffins warm or at room temperature. Leftover muffins can be frozen with good results.

This recipe came from *Minced* at [www.minced.wordpress.com](http://www.minced.wordpress.com).