



FARMSTAND CHEESE GARLIC CORN MUFFINS

Makes 12 mini-muffins

¾ cup all-purpose flour
¾ cup Three Sisters Garden White Corn Meal (Fine) *
1 tablespoon sugar
¾ teaspoon baking soda
¾ teaspoon salt
1 egg *
1 cup sour cream
½ cup River Valley Five Cheese Garlic Spread*
Non Stick Spray

Preheat oven to 400 degrees. Spray a muffin tin and set aside.

In a medium bowl, combine the flour, cornmeal, sugar, baking soda and salt. In another bowl, beat egg, sour cream and the garlic spread together. Stir into the dry ingredients just until moistened. Fill greased muffin cups two-thirds full.

Bake at 400 degrees for 12-15 minutes or until the toothpick comes out clean. Cool for 5 minutes before removing from the pan to a wire rack.

Adapted from Taste of Home

*Items available at Chicago Downtown Farmstand

