

Our State eats

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Corn Dog Muffins

Yield: 24 mini muffins.

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup buttermilk
- 1 stick unsalted butter, melted
- ⅓ cup sugar
- 2 large eggs
- 6 beef franks, cut into 1-inch pieces
- Mustard and ketchup (optional)

Preheat oven to 375°. Lightly coat a mini-muffin tin with nonstick spray; set aside.

In a large bowl, combine flour, cornmeal, baking soda, and salt. In a separate bowl, whisk together buttermilk, butter, sugar, and eggs. Pour mixture over dry ingredients and stir using a rubber spatula just until incorporated.

Scoop 1 tablespoon batter into each cup and place 1 hot dog piece into the center. Place into oven and bake for 8 to 10 minutes, or until golden brown.

Remove from oven and let sit for 5 minutes before serving. Serve with mustard and/or ketchup (optional).



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