

Corn Muffin

Cuisine: **Other**
Food category: **Side dishes**



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Company: **Retigo**

Program steps

Preheating: 190 °C

1

 Hot air

 100 %

 Termination by time

 00:15 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 0		
Name	Value	Unit
all purpose flour	210	g
corn flour	156	g
powdered sugar	50	g
baking powder	10	g
baking soda	1	g
salt	4	g
bacon	60	g
milk 3.5%	280	g
5 tbsp vegetable oil	50	g
chicken eggs	1	pcs

Nutrition and allergens	
Allergens: 3, 7, Gluten	
Minerals: Ca, Calcium, Carbonate, Co, Cr, Cu, F, Fe, I, Iron, K, Mg, Mn, Na, P, Potassium, Se, Sodium, Zn	
Vitamins: A, B, B vitamins, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

In a bowl, whisk together the flour, cornmeal, sugar, baking powder, baking soda, and salt.

In a bowl or a large measuring cup, whisk together the milk, melted butter, vegetable oil, and the egg.

Pour the liquid all at once into the flour mixture, stirring quickly and gently until just combined. Do not overmix: stir the batter just enough to combine and evenly moisten the ingredients.

Divide the batter into muffin molds and bake in the oven.