

(Cut along the line) ✂

White Corn-Cherry Muffins

INGREDIENTS:

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| 3 eggs | 3 cups Iroquois White Corn Flour |
| 3 tablespoons lemon zest | 4 ½ teaspoons baking powder |
| ¼ cup fresh lemon juice | 1 teaspoon baking soda |
| 6 oz. (12 tablespoons) unsalted butter, melted | ½ cup sugar |
| ¼ cup plus 2 tablespoons vegetable oil | 1 teaspoon salt |
| 3 cups buttermilk | 8 oz. (about 2 cups) chopped dried cherries |
| 3 ½ cups all-purpose flour | |

DIRECTIONS:

1. Preheat oven to 350 degrees.
2. In a large bowl, whisk the eggs, lemon zest, lemon juice, butter, oil, and buttermilk.
3. In a separate bowl, whisk the flour, corn flour, baking powder, baking soda, sugar, and salt.
4. Slowly pour the dry ingredients into the wet and stir until just mixed.

White Corn-Cherry Muffins (continued)

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DIRECTIONS: (continued)

5. Gently fold in the cherries.
6. Grease and flour a muffin tin or line it with muffin papers, preferably foil.
7. Scoop about ½ cup batter into each tin so that the curve of the batter is even with the rim of the cup. Refrigerate any extra batter in an airtight container for up to a week.
8. Bake in the middle of the oven until firm to the touch, 30 to 35 minutes.
9. Remove the muffins from the tin when they're cool enough to handle.

Medium-grain white corn flour gives these muffins a rustic texture. For a finer texture, grind half of the white corn flour (use a coffee grinder) and mix with the other half of the white corn flour. Yields about 20 medium muffins.

Recipe from Fine Cooking Magazine.