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## COLUSA CORN MUFFINS

(Courtesy of the National Honey Board)

### INGREDIENTS:

3/4 cup plain yogurt  
1/3 cup butter or margarine, melted  
1/2 cup Dutch Gold Alfalfa honey  
2 eggs  
3/4 cup all-purpose flour  
3/4 cup whole wheat flour  
3/4 cup cornmeal  
2-1/2 tsp baking powder  
1/2 tsp salt  
1/2 tsp baking soda

### DIRECTIONS:

Beat together yogurt, butter, Dutch Gold Alfalfa honey and eggs in small bowl. Set aside. Combine flours, cornmeal, baking powder, salt and baking soda in large bowl. Add honey mixture. Stir just enough to barely moisten flour. Do not overmix. Spoon batter into paper-lined or greased muffin cups.

Bake in preheated 350°F oven 20 to 25 minutes or until wooden toothpick inserted near center comes out clean. Remove from pan; cool slightly on wire racks. Serve warm.

Makes 1 dozen muffins.