



# CHEDDAR CHEESE CORN MUFFINS



## QimiQ VORTEILE

- Bake stable and deep freeze stable
- Muffins remain moist for longer
- Quick and easy preparation



20



leicht

## ZUTATEN FÜR 15 PORTIONEN

### CHEDDAR CHEESE CORN MUFFINS

<b>2.5 Tasse(n)</b>	AP Flour
<b>1.5 EL</b>	Backpulver
<b>2 Tasse(n)</b>	Polenta [Maisgrieß]
<b>1 Tasse(n)</b>	Maiskörner
<b>2 Tasse(n)</b>	New Bridge Aged Cheddar Cheese - Shredded
<b>0.5 Tasse(n)</b>	Kristallzucker
<b>1 EL</b>	Kosher Salz
<b>1.5 Tasse(n)</b>	Griechisches Joghurt
<b>1 Tasse(n)</b>	QimiQ Sahne-Basis
<b>3 Stück</b>	Ei(er)

### SORGHUM BUTTER

<b>0.5 LB</b>	Butter, ungesalzen
<b>0.5</b>	Sorghum Molasses

## ZUBEREITUNG

### 1. CHEDDAR CHEESE CORN MUFFINS

- 1) Preheat the oven to 400°.
- 2) In a mixer, add the Greek Yogurt, QimiQ Sauce Base & Eggs - Mix thoroughly.
- 3) Add the Corn Meal, Baking Powder, AP Flour & Granulated Sugar - Mix thoroughly.
- 4) Add the Corn Kernels & Cheddar Cheese - Mix till combined.
- 5) Scoop into muffin molds.
- 6) Bake for 20 minutes till golden - Allow cooling on a cooling rack.

### 2. SORGHUM BUTTER

- 1) In a mixer, add the Butter and the Sorghum - Mix thoroughly.
- 2) Place into ramekins.