



CHEDDAR CHEESE CORN MUFFINS



QimiQ BENEFITS

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



20



easy

INGREDIENTS FOR 15 PORTIONS

CHEDDAR CHEESE CORN MUFFINS

2.5 cup(s)	AP Flour
1.5 tbsp	Baking powder
2 cup(s)	Polenta [maize semolina]
1 cup(s)	Corn Kernels
2 cup(s)	New Bridge Aged Cheddar Cheese - Shredded
0.5 cup(s)	Granulated sugar
1 tbsp	Kosher salt
1.5 cup(s)	Greek style yogurt
1 cup(s)	QimiQ Cream Base
3 piece(s)	Egg(s)

SORGHUM BUTTER

0.5 LB	Butter, unsalted
0.5	Sorghum Molasses

METHOD

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.