



CHEDDAR CHEESE CORN MUFFINS



QimiQ AVANTAGES

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



20



simplement

INGRÉDIENTS POUR 15 PORTIONS

CHEDDAR CHEESE CORN MUFFINS

2.5 tasse AP Flour

1.5 cs Levure chimique

2 tasse Polenta [semoule de maïs]

1 tasse

2 tasse New Bridge Aged Cheddar Cheese - Shredded

0.5 tasse Sucre cristallisé

1 cs

1.5 tasse Yogourt grec

1 tasse QimiQ Sauce Base

3 Œuf(s)

SORGHUM BUTTER

0.5 LB

0.5 Sorghum Molasses

PRÉPARATION

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.