

SPICE OF THE MONTH CLUB:  
DILL

# DILL AND HONEY CORNBREAD



SERVINGS: 24 MINI MUFFINS  
TOTAL TIME: 20 MINS

## INGREDIENTS

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 Tbsp. baking powder
- 1 tsp. salt
- ½ cup whole kernel corn
- 1 ½ Tsp. dill
- ¼ cup honey
- ⅓ cup canola oil
- 1 large egg
- 1 cup milk

## DIRECTIONS

1. Mix all ingredients together in a large bowl.
2. Preheat oven to 400°F. Spray a mini muffin pan with cooking spray and fill each cup  $\frac{3}{4}$  full with batter. Bake for 10 minutes or until tops are golden brown and a toothpick inserted into a muffin comes out clean.
3. Cool muffins in the pan on a wire rack. Serve warm.