

Corn Muffin

Cuisine: **Other**
Food category: **Side dishes**



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Company: **Retigo**



Program steps

Preheating: 190 °C

1

 Hot air

 100 %

 Termination by time

 00:15 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 0		
Name	Value	Unit
all purpose flour	210	g
corn flour	156	g
powdered sugar	50	g
baking powder	10	g
baking soda	1	g
salt	4	g
bacon	60	g
milk 3.5%	280	g
5 tbsp vegetable oil	50	g
chicken eggs	1	pcs

Nutrition and allergens	
Allergens: 3, 7, Gluten	
Minerals: Ca, Calcium, Carbonate, Co, Cr, Cu, F, Fe, I, Iron, K, Mg, Mn, Na, P, Potassium, Se, Sodium, Zn	
Vitamins: A, B, B vitamins, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

- In a bowl, whisk together the flour, cornmeal, sugar, baking powder, baking soda, and salt.
- In a bowl or a large measuring cup, whisk together the milk, melted butter, vegetable oil, and the egg.
- Pour the liquid all at once into the flour mixture, stirring quickly and gently until just combined. Do not overmix: stir the batter just enough to combine and evenly moisten the ingredients.
- Divide the batter into muffin molds and bake in the oven.