

Savory Ham & Cheddar Muffins



Servings:

12

Prep Time:

10 minutes

Cook Time:

25 minutes

Ingredients

- 1 ½ cups **All Purpose Flour**
- ½ cup **Stone Ground Cornmeal**
- 2 tsp **Baking Powder**
- 2 tsp **Garlic Powder**
- ½ tsp **Baking Soda**
- ½ tsp **Salt**
- 1 ¼ cups **Buttermilk**
- 2 **Eggs**
- 7 tbsp **Unsalted Butter**, melted & cooled
- 1 cup **Shredded Cheddar Cheese**
- ½ lb **Deli Ham** , sliced into ½" thick cubes
- 4 tbsp **Chives**, finely chopped

Method of Preparation

Step 1

Preheat oven to 375°F. Spray a muffin pan with nonstick spray.

Mix cornmeal, flour, baking soda & powder, garlic and salt together. Set aside.

Step 2

In a separate bowl, whisk buttermilk, eggs, and melted butter together.

Step 3

Pour wet ingredients into the flour mixture and gently mix.

Step 4

Fold in shredded cheese, ham and 2 tbsp of chives.

Step 5

Spoon batter into muffin pan, filling each cup approximately ¾ full.

Garnish with additional chives.

Step 6

Bake for 20-25 minutes or until golden brown.

Cool in muffin pan for 5 minutes, then transfer to a wire rack to continue cooling.

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