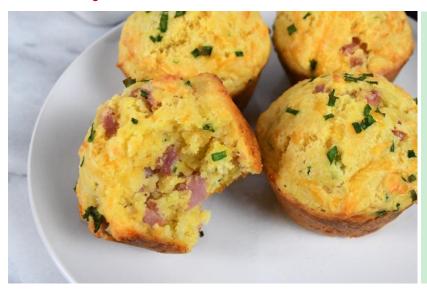


Savory Ham & Cheddar Muffins



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
- 1/2 tsp Baking Soda
- ½ tsp Salt
- 1 1/4 cups Buttermilk
- 2 Eggs
- 7 tbsp **Unsalted Butter**, melted & cooled
- 1 cup Shredded Cheddar Cheese
- $\frac{1}{2}$ lb **Deli Ham** , sliced into $\frac{1}{2}$ " 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

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 3/4 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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