

MINI CORN DOG MUFFINS makes 48 mini muffins

Recipe is courtesy of Iowa Girl Eats

½ cup melted Butter

½ cup Sugar

2 Eggs

1 cup Buttermilk (Can use powdered version)

½ tsp. Baking Soda

1 cup Cornmeal OR

certified gluten-free Cornmeal

1 cup all-Purpose Flour OR Gluten-free baking blend

½ tsp. Salt

8 – 10 all-Beef Hot Dogs, cut into 1 inch bites

1. Preheat oven to 375 degrees.
2. Combine Butter and Sugar in a bowl then whisk to combine.
3. In a separate bowl, combine Baking Soda, Cornmeal, Flour, and Salt then stir to combine.
4. Spray a mini muffin tin very well with non-stick spray then spoon 1 TBS. batter into each mini muffin cup. Place one hot dog bite into the middle of each cup.
5. **BAKE** for *8-12 minutes* or until cornbread is golden brown.
6. Cool in mini muffin tin for 5 minutes before serving.

Store leftovers in the refrigerator then re-heat for 20-30 seconds before serving.