

Corn Dog Muffins (mini)

1/4 cup melted butter (half of it can be applesauce)

1/4 cup sugar

1 eggs

1/2 cup buttermilk

1/4 tsp baking soda

1/2 cup cornmeal

1/2 cup all-purpose flour

1/4 tsp salt

3 skinny hot dogs (each cut into 8 pieces). Hebrew National brand works great!!!



- ✚ Preheat oven to 375 degrees. Mix butter and sugar in a bowl, add eggs and then buttermilk
- ✚ In a separate bowl, combine baking soda, cornmeal, flour and salt. Gradually whisk into wet ingredients
- ✚ Spray a mini muffin tin with non-stick spray, and spoon 1 Tbsp of batter into each mini muffin cup. Place one hot dog piece into the middle of each cup
- ✚ Bake for 10-15 minutes or until cornbread is golden brown. Cool in mini muffin tin for 5 minutes before serving

