



## **CORNMEAL MUFFINS**

1 1/2 cups self raising flour  
1 cup cornmeal (polenta)  
pinch of salt (optional)  
1/4 cup sugar  
2 eggs, lightly beaten  
1/4 cup oil  
small tin creamed corn (300 gram)  
1/3 cup grated tasty cheese  
3/4 cup milk

### **METHOD:**

Pre-heat your Weber (or oven) to about 190°. In a large bowl add all dry ingredients and stir to combine. Then add all wet ingredients and stir until just combined in together.

Give muffin cases a light spray with some cooking oil and then drop a heaped tablespoon of mixture into each case.

Bake in your oven for around 10-15 minutes. A skewer should come out clean if they are cooked.