



Chive-Corn Muffins

Cayenne pepper in the batter gives these muffins a nice little kick.

Yield: Makes about 10 standard muffins or 30 mini-muffins

ingredients

Nonstick vegetable oil spray
1 cup all purpose flour
1 cup yellow cornmeal
2 tablespoon sugar
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon cayenne pepper
1/4 cup chopped fresh chives
1 1/2 cups plain yogurt
2 large eggs
3 tablespoons unsalted butter, melted

preparation

Position rack in center of oven and preheat to 425°F. Spray 10 standard muffin cups (each about 1/3-cup capacity) or 30 mini-muffin cups with nonstick spray. Whisk flour, cornmeal, sugar, baking powder, salt, baking soda, and cayenne pepper in medium bowl. Stir in chives. In another medium bowl whisk yogurt, eggs, and melted butter. Add yogurt mixture to dry ingredients and stir just until blended. Divide batter among prepared muffin cups, using about 1/3 cup batter for each standard muffin cup or about 1 generous tablespoon for each mini-muffin cup.

Bake until muffins are puffed and golden and tester inserted into center comes out clean, about 20 minutes for standard muffins and 14 minutes for mini-muffins. Transfer pans to rack and let muffins cool in pans. (Can be prepared 4 hours ahead. Leave muffins in pans; let stand at room temperature. Rewarm in 350°F oven just until warm, about 5 minutes.) Remove from pans and serve.

Bon Appétit | April 2001