



# *Cornbread Muffins / Waffles / Corn Cakes*

*Servings: 6 (3" Cornbread Muffins) Prep Time: 4 minutes,  
Cook Time: 15-25 minutes*



## *ingredients*

### **8oz Sample Package Instructions**

- 1/3 Cup of Buttermilk \*(Regular Milk, Almond Milk or Soy Milk)
- 1/3 Cup of Oil
- 1/3 Cup of Water
- 1 egg; however, the egg is not required

## *instructions*

In a bowl: Mix Burgess Brothers Dry Cornbread Mix with 1/3 cup of desired milk, 1/3 Cup of Oil, and 1/3 Cup of Water.

Batter should be smooth and pourable: Pour batter into muffin tins.

Preheat Oven to 400 degrees: Bake for 15-25 minutes until muffins are golden brown.

