



Sesame corn muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/4 cup of cornmeal
- 3/4 cup of wheat flour
- 1/4 cup of white sesame
- 1/4 cup of black sesame
- 4 tablespoons of honey
- 2 teaspoons of baking powder
- 1/2 teaspoon of baking soda
- pinch salt
- 2 eggs
- 2/3 cup of milk
- 2/3 cup of yoghurt
- 3 tablespoons of vegetable oil
- couple of cashew nuts, crushed

Instructions

1. Combine the dry ingredients (flour, cornmeal, sesame seeds, salt, baking powder and baking soda) in one bowl and stir thoroughly.
2. In separate bowl mix honey, yoghurt, milk, oil and eggs, mix well.
3. Add dry ingredients to the wet ones, bit by bit while keep stirring.
4. Pour the batter into muffin baking tray.
5. Sprinkle each muffin with cashews and sesame.
6. Bake in preheated oven in 180 C degrees about 20 minutes, till tops are golden brown and a toothpick comes out clean.