Cherry Corn Muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

Cherry Topped Corn Muffins1 1/2 Cups Corn Meal*1/2 Cup Sweet Sorghum Flour1/4 Cup Organic White Sugar2 Tsp. Baking Powder1/4 Tsp. Salt1 Organic Egg2 Tbsp. Low Fat Yogurt2 Tbsp. Vegetable Oil1 1/2 Cups Low Fat MilkFresh Cherries*I used an organic corn meal that looked a lot like a flour to me. So this would most likely be considered a fine grind corn meal not a grit or more textured one.

Instructions

Preheat the oven to 350 degrees and line a muffin tin with oil sprayed paper cups.
In a bowl, mix the flours, sugar, baking powder, and salt thoroughly. Create a well in the center and add the yogurt, oil, milk and the egg (beaten already). Mix gently till homogeneous. Spoon batter into the muffin cups and place the cherry on top. If you have trouble making it stay at the top, you can do like I did and put another cherry or a piece of chocolate below it in the mix so that it has something in which to lean. Bake for 18-20 minutes. Recipe makes 10-12 muffins depending on tin size.
Enjoy with honey butter, jam, or whatever you like.