

## FRESH STRAWBERRY CORNMEAL MUFFINS



### Ingredients:

- 1 cup all-purpose flour or soft wheat flour
- 3/4 cup cornmeal
- 1/2 cup white sugar
- 2 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 cups chopped fresh strawberries
- 1 (8 ounce) container naturally flavored strawberry yogurt
- 1 Tablespoon milk
- 1/4 cup butter, melted
- 1 egg, lightly beaten

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### Directions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 12 muffin cups or use paper liners.

In the Bosch bowl, sift together the flour, cornmeal, sugar, baking powder, and salt. In a separate bowl gently toss strawberries in 1/2 cup of flour mixture.

Whisk yogurt, milk, melted butter, and egg together. Using the Bosch whips and pulsing the machine add the yogurt mixture into the flour mixture; stir just to moisten. Fold in strawberries. Spoon batter into prepared muffin cups.

Bake in preheated oven for 25 minutes, or until a tooth pick inserted into the center of a muffin comes out clean.

Hint: just change up the berries and the yogurt flavor to make blueberry, raspberry, or any other kind of berry muffin.