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## Roasted Cornmeal Muffins

*Roasted cornmeal from Hoover's Country Store in Williamsport, Indiana takes your everyday corn muffins to a whole new level. They have the faint scent of popcorn and are incredibly delicious with soups and stews.*

1 cup New Rinkle Organic Pastry Flour (<http://www.newrinkelflour.com>)  
¼ cup granulated sugar  
4 teaspoons baking powder  
¾ teaspoon salt  
1 cup Hoover's Roasted Cornmeal (Call 765-893-4498 to order)  
2 eggs, lightly beaten  
1 cup Traders Point whole milk (<http://www.tpfororganics.com> )  
¼ cup butter, melted and cooled

Preheat oven to 400 degrees F.

Sift flour with sugar, baking powder, and salt in a large mixing bowl.

Add eggs, milk, and butter to the dry ingredients.

Stir until well combined, about a minute. Batter will be a little bit lumpy. (Do not over stir the batter.)

Generously butter a 12 cup muffin tin and distribute the batter evenly among the muffin cups.

Bake at for 18 minutes.

Serve warm or at room temperature.

Makes 12 regular size muffins.

*Victoria Wesseler*