

Corn Kernel-Bacon Muffins

6 slices bacon
1 cup all-purpose flour
1 cup fine cornmeal
3 tablespoons sugar
1 tablespoon baking powder
½ teaspoon salt
1 cup milk
1 egg
½ cup fresh or thawed frozen corn kernels
¼ cup bacon drippings or oil of your choice

Preheat oven to 400°F. Butter standard muffin tins.

In a frying pan fry the bacon until crisp. Remove to paper towels to drain and cool. Reserve ¼ cup of the drippings. Crumble bacon and set aside.

In a medium bowl stir and toss together the flour, cornmeal, sugar, baking powder and salt. Set aside. In a small bowl whisk together the milk, egg, corn kernels and reserved bacon drippings (or oil) until blended. Add to the combined dry ingredients, along with the crumbled bacon, and stir just until blended.

Spoon into the prepared muffin tins, filling each cup about 2/3 full. Bake about 15 minutes or until a toothpick inserted into the center comes out clean. Cool in the tins 3 minutes, then remove.