

GIFTS AND TALENTS CORN MUFFINS

YIELDS 24 MUFFINS Anne Tomlinson, *Gifts and Talents*

Mix all ingredients and pour into 24 muffin cups sprayed with cooking spray or lined with muffin papers. Bake at 400° for 20–25 min or until brown.

Serve room temperature or warm with butter.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day.
- You may also make mini muffins; bake about 15–18 min. This is also very good as cornbread made in cast-iron skillets; bake about 50 min for one 12-inch skillet or 35 min for 2 8-inch skillets.
- Increases well. Freezes well.

INGREDIENTS

3 8.5-oz boxes *Jiffy Corn Muffin Mix*

1 14.75-oz can *creamed corn*

1 cup *vegetable oil*

8 oz *sour cream*

6 *eggs*

