

Corn Muffins

Ingredients:

2 cups self-rising cornmeal
1/4 cup melted shortening
1 1/2 cups buttermilk
1-2 eggs
1 tablespoon sugar

Directions:

Place a 12 cup muffin tin (use a comstick pan or skillet if you like) well greased with shortening into the oven set at 425 degrees.
Mix cornmeal, buttermilk (you may use sweet milk), the egg or eggs (beaten), sugar
And then mix in the melted shortening.
When the oven is preheated remove tin and fill with the mixture while shortening is hot.
Bake until nice and brown.
This will take about 20 to 25 minutes, depending on your oven.
Remove muffins from pan and serve hot with sweet or salted butter.