

### **Corn, Cheddar and Sun-dried Tomato Muffins (Makes 12)**

1 1/2 C cake flour (not self-rising)  
1 C yellow cornmeal  
1 1/2 T baking powder  
1 1/2 T sugar  
1/2 tsp salt  
1/2 tsp fresh ground pepper  
6 ounces (1 1/2 C) grated sharp cheddar  
3/4 C chopped rehydrated sun-dried tomatoes  
1/2 C thinly sliced scallions (or replace with shallots or onion, adjust quantity to taste)  
1 1/2 C warmed whole milk  
6 ounces (1 1/2 sticks) unsalted butter, melted and cooled  
1/3 C vegetable oil  
1 egg

1. Preheat oven to 400°. Butter a 12-cup muffin tin.
2. Combine the flour, cornmeal, baking powder, sugar, salt, and pepper in a large mixing bowl; mix well. Add the cheese, sun-dried tomatoes, and scallions and toss well.
3. Whisk together the warm milk, melted butter, oil, and egg in a separate bowl.
4. Add the wet ingredients to the dry and mix together just until a soft dough forms. (Be careful not to overmix the dough.) Fill the prepared muffin cups to the rim with batter. Bake until the tops start to brown slightly, 20-25 minutes.
5. Cool for 2-3 minutes, then turn out onto a wire rack to cool. Serve warm or at room temperature.

From the *White Dog Cafe Cookbook*