

## **BROCCOLI CORNBREAD MUFFINS**

**1 8.5 ounce package corn muffin mix**  
**1 10 ounce package frozen chopped broccoli, thawed**  
**1 cup shredded cheddar cheese**  
**1 small onion, chopped**  
**2 large eggs**  
**1/2 cup butter or margarine, melted**

**Combine first four ingredients in a large bowl, and make a well in the center of the mixture. Stir together eggs and butter, blending well, and add to the broccoli mixture, stirring just until dry ingredients are moistened. Spoon into lightly greased mini muffin pan, filling three-fourths full. Bake at 325 degrees for 15 to 20 minutes until golden. Let stand 2 to 3 minutes before removing from pan.**

**Yield: 24 mini muffins or 8 servings. Each serving contains approximately 276 calories.**

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