

## *Strawberry Honey Cornbread Muffins*

2 cups strawberries, diced  
2 cups flour  
2 cups cornmeal, fine  
¼ cup granulated sugar  
2 tablespoons baking powder  
½ teaspoon salt  
4 eggs, beaten  
2 cups milk  
1 stick salted butter, melted  
4 tablespoons vegetable oil  
1 cup honey

- Preheat oven to 425 f.
- Prepare a muffin pan with muffin liners.
- Dice 1 ½ cups of strawberries and place in one bowl and set aside. Then dice ½ cup of strawberries and set aside to top the muffin batter after adding the batter to the muffin liners.
- Mix flour, cornmeal, sugar, baking powder, and salt in a large bowl. Form a well in the middle of the mixture.
- Mix eggs, milk, melted butter, honey, and oil in a large mixing bowl. Pour into the well of dry ingredients and mix well.
- Fold in the 1 ½ cup of strawberries that were set aside.
- Fill the lined muffin pan ¾ of the way full.
- Add the reserved strawberries to the top of each muffin.
- Bake for 12-15 minutes, or until golden brown.
- Leftovers can be stored in a sealed container.

Servings: 30-34 muffins  
Serving Size: 1 muffin