

*These muffins*

*are also*

*delicious*

*without the*

*raspberry*

*preserves.*



## Raspberry Corn Muffins

*Yields 12 large muffins*

3 cups all-purpose flour	1½ cups whole milk
1 cup sugar	½ pound unsalted butter, melted and cooled
1 cup medium cornmeal	2 extra-large eggs
2 tablespoons baking powder	¾ cup good raspberry preserves
1½ teaspoons salt	

Preheat the oven to 350 degrees.

Line 12 large muffin cups with paper liners. In the bowl of an electric mixer fitted with a paddle attachment, mix the flour, sugar, cornmeal, baking powder and salt. In a separate bowl, combine the milk, melted butter and eggs. With the mixer on the lowest speed, pour the wet ingredients into the dry ones and stir until they are just blended. Spoon the batter into the paper liners, filling each one to the top. Bake for 30 minutes, until the tops are crisp and a toothpick comes out clean. Cool slightly and remove from the pan.

After the muffins cool, spoon the raspberry preserves into a pastry bag fitted with a large round tip. Push the tip of the bag through the top of the muffin and squeeze 1 to 2 tablespoons of preserves into the middle. Repeat for each muffin.

From “The Barefoot Contessa Cookbook.”