

FRESH RASPBERRY MINI CORN MUFFINS

Ingredients

Baking spray with flour	2 cups whole milk
3 cups all-purpose flour	2 extra-large eggs
1 cup granulated sugar	½ lb (2 sticks) unsalted butter,
1 cup fine cornmeal, such as Indian Head	melted
2 Tbsp baking powder	12 ounces fresh raspberries
1 Tbsp kosher salt	2 Tbsp turbinado sugar, such as Sugar in the Raw

Directions

1. Preheat the oven to 375 degrees. Arrange two racks evenly spaced in the oven. Generously spray two mini muffin pans (24 mini muffins each) with the baking spray, including the tops of the pans.
2. In a large bowl, whisk together the flour, granulated sugar, cornmeal, baking powder, and salt. In a separate bowl, whisk together the milk, eggs, and butter. Make a well in the middle of the dry ingredients, pour the wet ingredients into the well, and stir with a rubber spatula, *just* until combined (don't worry if it's a little lumpy). Set the batter aside for 15 minutes.
3. When the batter has rested, fold the raspberries into the batter with the spatula. With a small (1 3/4-inch) ice cream scoop (or a spoon), fill each muffin cup with a rounded scoop of batter, making sure each one contains some raspberries. Sprinkle the full 2 tablespoons of turbinado sugar on the muffins.
4. Bake for 20 minutes, until the muffins spring back when gently touched and a cake tester comes out clean. Serve warm or at room temperature.