

## **Corn Bread Bites**

1 cup yellow cornmeal  
¾ cup all-purpose flour  
1 Tablespoon baking powder  
1 teaspoon salt  
1 Tablespoon honey  
1½ cups fat free milk  
2 large eggs, beaten  
½ cup cooked fresh corn (about ½ ear of corn)  
½ cup 2% shredded cheddar cheese  
3 Tablespoons butter

Preheat the oven to 375°F. Spray a mini muffin pan with cooking spray; mix well.

In a large bowl combine cornmeal, flour, baking powder and salt; mix well. Stir in honey, milk, eggs, corn, cheese and butter.

Divide batter into each cup of mini muffin pan. Bake corn bread for 10 minutes, or until golden brown.

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