

DINNERLY



Bacon & Cheddar Corn Muffins with Maple Butter



45min



2 Servings

Eat 'em for breakfast. Eat 'em as a snack. Eat 'em for dessert. Savory muffins are here to stay, and we don't think you'll need much convincing. They have it all—smoky bacon, cheesy cheddar, corn, and sweet maple syrup. What isn't to love. But seriously, muffin' can compare to these. We've got you covered! (2p-plan makes 6 muffins; 4p-plan makes 12 muffins— nutrition reflects 1 muffin)

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 2 oz shredded cheddar-jack blend ²
- 3 oz quick-cooking polenta
- 5 oz self-rising flour ³
- 1 oz buttermilk powder ²
- 2½ oz corn
- 1 oz maple syrup

WHAT YOU NEED

- 1 stick (8 Tbsp) butter ²
- sugar
- kosher salt & ground pepper
- 1 large egg ¹

TOOLS

- 6-cup muffin tin
- medium nonstick skillet

COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 420kcal, Fat 27g, Carbs 29g, Protein 14g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Grease a 6-cup muffin tin.

Add **4 tablespoons butter** to a small bowl; set aside to soften at room temperature for step 5.

Cut **bacon** into ½-inch strips. Finely chop **cheese**, if necessary.



2. Cook bacon

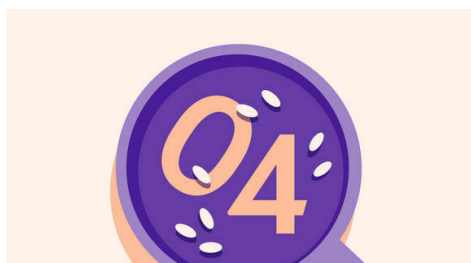
Heat a medium nonstick skillet over medium-high. Add **bacon** and cook, stirring occasionally, until golden-brown in spots but still slightly soft, about 3 minutes; transfer to a paper towel-lined plate to drain.



3. Make batter

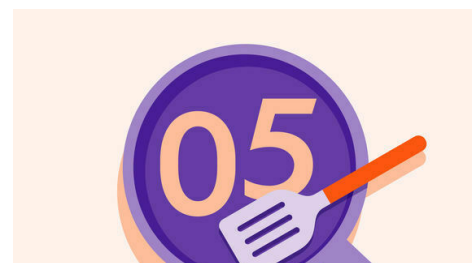
In a medium bowl, mix together ½ cup polenta, ⅓ cup flour, 2 tablespoons buttermilk powder, 3 tablespoons sugar, and ½ teaspoon salt.

In a medium microwave-safe bowl, melt **4 more tablespoons butter**; let cool slightly. Add ½ cup water and 1 large egg; stir to combine. Gently fold in polenta mixture to combine. Stir in corn, cheese, and all but 2 tablespoons bacon.



4. Bake muffins

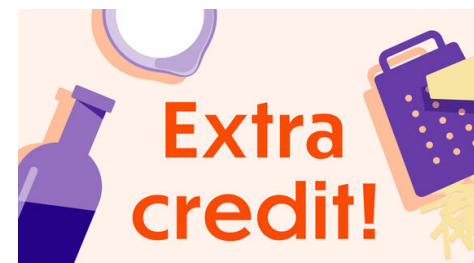
Divide **batter** evenly between 6 muffin cups (they will be very full!). Sprinkle **remaining bacon** over top. Bake on center oven rack until edges are golden and a toothpick inserted in center comes out clean, 18–20 minutes. Let cool in tin on a wire rack for 5 minutes.



5. Make maple butter & serve

While **muffins** bake and cool, add **half of the maple syrup** (save rest for own use) and ½ teaspoon salt to bowl with **softened butter**; stir until evenly combined. Season to taste with more salt and pepper, as needed.

Serve **bacon and cheddar corn muffins** with **maple butter** alongside for spreading. Enjoy!



6. Freeze 'em!

You can store these muffins in the freezer in airtight containers for up to 3 months.