

SONG HILL WINERY

Savory Diamond Cornbread Muffins

Ingredients:

1 cup of ground yellow cornmeal
1 cup of all purpose flour
3/4 cup granulated sugar
3 teaspoons baking powder
3/4 teaspoon salt
2/3 cup Song Hill Diamond
2 eggs beaten
2/3 cup unsalted butter melted
1/8 teaspoon nutmeg
zest of 1 lemon, small, diced
zest of 1 orange, small, diced

Preheat oven 400°

Prepare a greased or lined muffin tin. Combine all wet ingredients (wine, eggs, melted butter, zest) into a bowl. Combine all dry ingredients (cornmeal, flour, sugar, baking powder, salt, nutmeg) into a separate bowl. Gently fold wet ingredients into dry ingredients until mixed. Fill muffin tins 2/3 full and bake until golden brown (15-20 min).

Yields 12, serve warm with butter.

Serve with Song Hill Winery 2016 Diamond

