

Hot Momma Corn Dog Muffins

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INGREDIENTS

- $\frac{1}{2}$ Cup Buttermilk
- 1 tsp Hot Momma Seasoning, mild or fiery
- 4 Tbsp Butter, melted
- $\frac{1}{4}$ Cup Sugar
- 1 Egg
- $\frac{1}{2}$ Cup Yellow Cornmeal
- $\frac{1}{2}$ Cup AP Flour
- $\frac{1}{4}$ tsp Baking Soda
- $\frac{1}{2}$ tsp Kosher Salt
- 4 Hot Dogs, cut into 1" slices

DIRECTIONS

Preheat oven to 375*. In a medium bowl, whisk butter, sugar, and egg. In another medium bowl, whisk cornmeal, flour, baking soda, and seasonings. Combine wet and dry ingredients together. Do not over-mix. Spray oil into mini muffin tin. Fill each cup halfway with batter. Press in a slice of dog into each cup halfway into batter. Bake 10-12 minutes or until muffins are cooked thoroughly and edges begin to brown. Serve with Hot Momma Hot Dog Sauce. Ac-salsa-rize!