

Air Fried Corn Muffins

Makes 6 muffins

Ingredients

- 1 large egg
- 1 cup Martha White® Self-Rising Enriched White Corn Meal Mix
- 1/2 teaspoon sugar
- 3/4 cup sweet rice milk
- 1 tablespoon Crisco® Pure Vegetable Oil

Instructions

1. Greased muffin pan well enough so that the muffins will not stick in it. Set aside.
2. In a small bowl whisk oil, rice milk and egg together until well blended
3. In a medium size bowl mix the corn meal mix with the sugar.
4. Then mixture all of the ingredients together in the medium bowl.
5. Then pour the muffin batter into the well greased muffin pan.
6. Air fry at 320 degrees for 12 minutes.

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