

Corn Dog Mini Muffins

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Prep time: 10 mins Cook time: 10 mins Total time: 20 mins

Serves: 20 mini muffins

Ingredients

- ½ cup all-purpose flour
- ½ cup yellow cornmeal
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup buttermilk
- ¼ cup sugar
- ¼ cup unsalted butter, melted
- 1 large egg
- 6 beef franks, cut into 1-inch pieces
- Ketchup, for serving
- Mustard, for serving

Instructions

1. Preheat oven to 375 degrees F. Lightly coat a 24-cup mini muffin tin with nonstick spray; set aside.
2. In a large bowl, combine flour, cornmeal, baking soda and salt. In a large glass measuring cup or another bowl, whisk together buttermilk, sugar, butter and egg. Pour mixture over dry ingredients and stir using a rubber spatula just until moist.
3. Scoop 1 tablespoon batter into each cup and place 1 hot dog piece into the center.
4. Place into oven and bake for 8-10 minutes, or until golden brown.
5. Remove from oven and cool on a wire rack.
6. Serve immediately with ketchup and/or mustard.

Notes

Adapted from [Iowa Girl Eats](#)

Recipe by Savory Simple at <http://www.savorysimple.net/super-bowl-sunday-corn-dog-mini-muffins/>