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Lynn demonstrates how to make Mini Corn Dog Muffins. This is a great appetizer or snack that is super easy to make. Adapted from Iowa Girl Eats.

Makes 48 muffins (I cut this recipe in half for the demonstration)

### Ingredients:

- $\frac{1}{2}$  cup melted butter
- $\frac{1}{2}$  cup sugar
- 2 eggs
- 1 cup buttermilk
- $\frac{1}{2}$  teaspoon baking soda
- 1 cup cornmeal (I used yellow cornmeal)
- 1 cup all purpose flour
- $\frac{1}{2}$  teaspoon salt
- 8-10 all beef hotdogs, cut into 1" bites
- Mustard, opt.
- Ketchup, opt.

Preheat oven to 375°. Spray mini muffin tins with non-stick cooking spray and set aside.

Combine baking soda, cornmeal, flour and salt and whisk to combine. Set aside.

In a separate bowl, combine butter and sugar in a bowl and whisk to combine. Add eggs and whisk to incorporate, then add the buttermilk and continue whisking until mixed well.

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Whisk the dry ingredients into the wet ingredients in two batches.

Drop about 1 Tablespoon of the batter into each mini muffin cup. Place one hot dog bite into the middle of each cup.

Bake for 8-12 minutes or until cornbread is golden brown. Cool in mini muffin tin for 5 minutes before serving. Serve with mustard and ketchup if desired.

Store leftovers in the refrigerator and reheat for 20-30 seconds before serving.

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