Mini Corn Dog Muffins
Cooking with the Kiddos, Sept. 25th

Ingredients:
- 1/2 cup melted butter (or 1/4 cup butter + 1/4 cup unsweetened applesauce)
- 1/2 cup sugar
- 2 eggs
- 1 cup buttermilk
- 1/2 teaspoon baking soda
- 1 cup cornmeal
- 1 cup all purpose flour
- 1/2 teaspoon salt
- 8-10 all-beef hot dogs, cut into 1” bites

Directions:
1. Preheat oven to 375 degrees. Combine butter and sugar in a bowl, and whisk to combine. Add eggs and whisk to incorporate. Add buttermilk and whisk to incorporate.

2. In a separate bowl, combine baking soda, cornmeal, flour, and salt, and stir to combine. Whisk into wet ingredients in two batches.

3. Spray a mini muffin tin with non-stick spray, and spoon 1 Tablespoon of batter into each mini muffin cup. Place one hot dog bite into the middle of each cup.

4. Bake for 8-12 minutes (oven temperatures vary), or until cornbread is golden brown. Cool in mini muffin tin for 5 minutes before serving. Store leftovers in the refrigerator, and re-heat for 20-30 seconds before serving.