



CORN DOG MUFFINS

March 18

National Corn Dog Day



INGREDIENTS

- 8½ Ounces Cornbread Muffin Mix (enriched or whole grain rich)
- 1 Egg
- 1 Tablespoon Butter (melted)
- ⅓ Cup Milk
- 6 Hot Dogs (frankfurters), without meat or poultry byproducts, cereals, binders or extenders, 2 oz each (cut into 1 inch pieces)

DIRECTIONS

1. Start by prepping your muffin pan for nonstick and preheating the oven to 400°. In a large mixing bowl use a whisk to break up any lumps in your cornbread muffin mix.
2. Add the remaining ingredients, except for the hot dogs, to the bowl and mix until the ingredients are just combined.
3. Use a cookie scoop to fill the muffin cups ⅔ of the way full.
4. Next, place a hot dog piece into the center of each of the muffins.
5. Bake the muffins for 10-12 minute sor until they turn golden brown.
6. Allow the muffins to cool for a few minutes before serving.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

-  Snack

YIELD

18 Mini Muffins

PORTION SIZES

Toddler	Preschool	School Age	Adult
1½ Mini Muffins	1½ Mini Muffins	3 Mini Muffins	3 Mini Muffins