



# MINI CORN DOG MUFFINS

## Mini Corn Dog Muffins

These Mini Corn Dog Muffins are a muffin you'll want to miss! Packed with cornbread goodness, sweet corn, and savory poultry sausages, they're the perfect bite-sized treat. A hint of honey adds just the right amount of sweetness to this corny twist on a classic favorite. These little guys are sure to muffin your appetite!

### Ingredients

1 cup **whole wheat flour**  
1 cup **yellow cornmeal**  
1 tablespoon **baking powder**  
1½ teaspoons kosher **salt**  
1 can, 15 ounces **sweet corn**,  
drained  
3 tablespoons **butter**, melted  
2 **eggs**, lightly beaten  
1 cup low-fat **vanilla yogurt**  
¼ cup **honey**  
8 **pre-cooked poultry sausages**,  
each cut into 5 pieces

### Directions

1. Pour all the ingredients into a small bowl and whisk until emulsified and well blended. Season with salt, pepper and any preferred herbs (minced or dried) to taste.
2. Alternatively, you can pour all the ingredients into a mason jar, secure the lid tightly and shake vigorously until emulsified and well-blended. If it's not velvety smooth, give it a good stir with a spoon until you reach the perfect consistency. (You can also make this directly in your mustard jar; see notes below for details.)
3. Store in a sealed container in the fridge for up to one week. The oil will harden in the fridge, so be sure to leave it out at room temperature for about 15 minutes to soften up. Then, give it a good stir to reblend the ingredients before each use.



*(Joy Bauer et al. mini corn dog muffins)*