

Peachy Cornbread Muffins with Salted Sorghum Peach Butter

While you certainly could make either one of these recipes on their own, they are downright delicious served together and round out the summertime supper spread with an addictive sweet and salty combination of flavors.

Ingredients

Makes 12 Muffins

CORNBREAD

- 1 fresh peach, diced (about 1 cup)
- 1 cup buttermilk
- 1 egg
- ¼ cup vegetable oil
- 2 cups self-rising white cornmeal mix

BUTTER

- 2 sticks butter, room temperature
- ¼ cup sorghum (honey will also work)
- ½ fresh peach, diced
- large flake sea salt

Preheat oven to 425 degrees F. Prepare muffin tin by coating with non-stick cooking spray.

Add diced peaches to a mixing bowl.

Add egg, buttermilk and oil and mix to combine.

Add cornmeal and mix with spoon just to combine.

Immediately scoop batter into the muffin tin and place in the center of the oven.

Cook for 15-20 minutes until golden brown.

To make the butter, start with room temperature butter in a small mixing bowl. Using an electric mixer on high speed, whip butter until light and fluffy. Add sorghum and combine. Using a rubber spatula, fold in fresh chopped peaches. Sprinkle with salt when serving.

