



Mini Corn Dog Muffins

Yield 12 mini muffins

1/8 c butter, melted
2 T + 2 t sugar
1 1/2 T egg beaters
1/8 c plain Greek yogurt
1/8 c milk
1 1/2 t white vinegar
1/8 t baking soda
1/4 c yellow cornmeal
1/4 c flour
1/8 t salt
1 hot dog

Preheat oven to 375°.

Line mini muffin pans with 12 mini liners, or spray generously with cooking spray.

Slice hot dog into 12 small circles. Set aside.

Melt butter in small bowl, then stir in sugar. Add in yogurt, milk, and vinegar. Mix with a fork and set aside to allow mixture to thicken.

In a large mixing bowl, combine cornmeal, flour, baking soda, and salt and mix well. Stir butter and sugar into cornmeal mixture. Add the yogurt mixture, then add the egg beaters. Whisk together until very few lumps remain.

Using a small cookie scoop, portion batter into 12 mini muffin wells. Place 1 hot dog circle into each muffin, pressing lightly (do not push the hot dog all the way in, we want to see the hot dog as it bakes). Bake for 13-16 minutes until muffins are cooked through.