

Cracker Barrel Corn Muffin Recipe

Soft, buttery, lightly sweet Southern-style corn muffins

Yield: 12 corn muffins **Oven:** 400°F (200°C) **Bake:** 15–18 minutes

Ingredients

Ingredient	Amount
All-purpose flour	2 cups
Cornmeal	1 cup
Granulated sugar	½ cup
Baking powder	1 tablespoon
Salt	1 teaspoon
Unsalted butter, melted	½ cup
Vegetable oil	¼ cup
Whole milk	1 cup
Large eggs	2
Butter or bacon grease, for greasing	As needed

Instructions

1. Preheat the Oven

Preheat the oven to **400°F (200°C)**. Grease a 12-cup muffin pan with butter or cooking spray, or use paper liners. The recipe recommends butter.

2. Combine the Dry Ingredients

In a large bowl, whisk together the **flour, cornmeal, sugar, baking powder, and salt** until evenly combined.

3. Combine the Wet Ingredients

In a medium bowl, whisk together the **melted butter, whole milk, and eggs**. Let the melted butter cool slightly before adding it to the eggs.

4. Bring the Batter Together

Pour the wet mixture into the dry ingredients. Gently stir with a wooden spoon or rubber spatula just until combined. **Do not overmix**. A few small lumps are fine.

5. Fill the Muffin Cups

Divide the batter evenly among the prepared muffin cups, filling each about **¾ full**.

6. Bake Until Golden

Bake for **15–18 minutes**. The tops should be lightly golden, and a toothpick inserted in the center should come out clean or with a few moist crumbs.

7. Cool and Serve

Let the muffins rest in the pan for about **5 minutes**, then transfer them to a wire rack. Serve warm with **butter or honey**.

Tips for Perfect Corn Muffins

- **Use room-temperature ingredients:** Let the milk and eggs sit out briefly so they blend smoothly.
- **Cool the melted butter:** Slightly cooled butter keeps the egg mixture smooth.
- **Measure flour carefully:** Spoon flour into the measuring cup and level it off to avoid dry muffins.
- **Keep the butter and oil:** Butter provides rich flavor while oil helps keep the muffins moist.
- **Don't overmix:** Stir only until the dry ingredients are moistened.
- **Grease the pan well:** Butter or bacon grease helps with release and golden edges.
- **Don't overbake:** Start checking around 15 minutes.
- **Let them rest:** Give the muffins 5 minutes in the pan before moving them to the rack.

Easy Ingredient Swaps

- **Buttermilk:** Replace 1 cup whole milk with 1 cup buttermilk for a tangier flavor and extra-tender crumb.
- **Canola oil:** Use it in place of vegetable oil for a mild-flavored alternative.
- **Extra sweetness:** Add 1–2 tablespoons granulated sugar if you prefer sweeter muffins.

Storage & Reheating

Make the muffins up to **1 day ahead** and keep them completely cooled in an airtight container at room temperature. For longer storage, wrap well and freeze for up to **3 months** for best quality. Thaw at room temperature, then warm gently in the oven or microwave.

Serving idea: These corn muffins are especially good warm with butter or honey, or alongside chili, soup, fried chicken, meatloaf, chicken and dumplings, or other Southern-style meals.