



CORNMEAL MUFFINS  
*with*  
SPICY SMOKED  
PAPRIKA BUTTER

Trefethen

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## INGREDIENTS

1 cup cornmeal  
1 cup all-purpose flour  
1 tsp baking soda  
1 tsp salt  
1 ½ cup applesauce  
1 cup whole milk  
½ cup maple syrup  
2 Tbsp coconut oil, melted  
4 oz butter, room temperature  
¼ tsp cayenne pepper  
¼ tsp smoked paprika  
salt and pepper to taste

## PROCEDURE

1. Preheat oven to 325F. Lightly grease a muffin pan.
2. Combine the cornmeal, flour, baking soda, and salt in a large bowl. Stir in the applesauce, then add milk and syrup. While stirring, add oil slowly. When well combined, pour the mixture into the muffin pan.
3. Bake for 15 to 20 minutes, or until a toothpick inserted into the crown comes out clean.
4. While the muffins are baking, combine butter, cayenne, paprika, and salt and pepper, Whisk gently until well combined. Taste and adjust seasoning as desired.
5. When muffins are cooked, remove from oven and arrange them on your favorite platter. Serve the butter on the side. Enjoy!

## TREFETHEN WINE PAIRINGS

***Dragon's Tooth:** Rich, yet fresh and bright, this wine is incredibly enchanting. The nose features intense aromas of dark brambly fruit and layers of cinnamon, violet and vanilla. Balanced and supple on the palate, the finish is mouthwateringly smooth.*