Sweet Fresh Corn Muffins

1 1/2 cups flour

1 1/2 cups cornmeal

1 cup sugar

1 1/2 teaspoons salt

1 1/2 teaspoons baking powder

1 teaspoon baking soda

1 cup whole milk

1/2 cup sour cream

8 Tablespoons butter, melted

2 eggs

2 cups fresh corn kernels

Whisk together flour, 1 c. cornmeal, sugar, baking powder, baking soda and salt.

Whisk together milk and 1/2 c. cornmeal.  Microwave until thickened.  (1-3 minutes)

Whisk butter and sour cream into cornmeal paste.

Whisk in eggs.

Stir cornmeal mixture and corn into dry ingredients.

Divide batter evenly between 12 greased muffin cups.

Bake 20-24 minutes at 400.  Let cool 5 minutes before removing from pan.