Corn Muffins

1 cup flour

1 cup cornmeal (white or yellow)

¼ cup sugar

2 ½ teaspoons baking powder

¾ teaspoons salt

½ teaspoon baking soda

1 egg

1 egg yolk

1 ¼ cups buttermilk

1/3 cup canola oil

¾ cup corn kernels

Combine first 6 ingredients.

Whisk together egg, yolk, buttermilk and oil.

Stir into dry ingredients.

Fold in corn.

Fill greased muffin cups ¾ full and bake 18 minutes at 400.  (I made 18 muffins)

Cool 5 minutes in pan before removing to cooling rack.