

Sea Island Resort's Bacon-Cheddar Corn Muffins

5 slices bacon, diced

2/3 cup water

1/2 cup vegetable oil

2 eggs

1/8 cup milk

2 1/2 cups bread flour

1 1/3 cups granulated sugar

1 cup corn meal

1 1/2 tablespoons baking powder

1 1/2 teaspoons salt

1 cup creamed corn (from a can of creamed corn)

1 cup shredded cheddar

Preheat oven to 375 degrees.

Lightly grease the cups of two 12-cup muffin tins.

In a small skillet, cook bacon over medium heat until crisp. Drain bacon pieces and crumble. You should have 1/2-cup crumbled bacon. Set aside. Discard bacon fat.

In a large bowl, whisk together water, oil, eggs and milk.

In a medium bowl, whisk together flour, sugar, corn meal, baking powder, and salt. Slowly add to wet ingredients and whisk together to remove all lumps. Stir in corn, cheddar and reserved bacon. Spoon scant 1/3-cup batter into each muffin cup.

Bake 15 minutes or until muffins have lightly browned and a toothpick inserted in the muffins comes out clean. Serve hot or warm.