



Corn MegaMuffins



1/9th of recipe (1 muffin): 158 calories, 0.5g total fat (0g sat. fat), 358mg sodium, 32g carbs, 1.5g fiber, 9g sugars, 6g protein

Prep: 10 minutes **Cook:** 20 minutes



More: [Recipes for Sides, Starters & Snacks](#), [Vegetarian Recipes](#), [Four or More Servings](#), [30 Minutes or Less](#)

Ingredients

1 cup all-purpose flour
3/4 cup yellow cornmeal
1/4 cup Splenda No Calorie Sweetener (granulated), or an *HG Natural Alternative* below
1/4 cup granulated white sugar
1 tbsp. baking powder
1/4 tsp. salt
1 1/2 cups canned cream-style corn
3/4 cup fat-free liquid egg substitute
3/4 cup fat-free plain Greek yogurt

Directions

Preheat oven to 375 degrees. Line 9 cups of a 12-cup muffin pan with foil baking cups, or spray them with nonstick spray.

In a large bowl, mix flour, cornmeal, Splenda, sugar, baking powder, and salt.

In a medium bowl, thoroughly mix cream-style corn, egg substitute, and yogurt. Transfer contents to the large bowl and stir well.

Evenly distribute batter among the 9 lined or sprayed cups--cups will be FULL to the brims.

Bake until a toothpick inserted into the center of a muffin comes out clean, 15 to 20 minutes. Eat up!

MAKES 9 SERVINGS

HG Natural Alternative: If you prefer a natural no-calorie sweetener, use [spoonable calorie-free Truvia](#) in place of the Splenda. But since Truvia is about twice as sweet, halve the amount called for in the Ingredients list.

Another HG Natural Alternative: Skip the Splenda in this recipe and double the granulated white sugar; each muffin will have 177 calories, 37g carbs, and 14.5g sugars.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.
*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.

