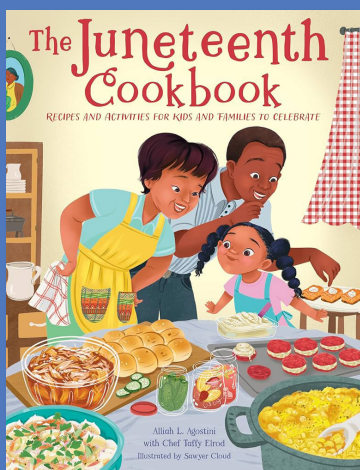


JUNE 2026

# Book COOK

## FEATURED BOOK



*The Juneteenth Cookbook*  
Alliah L. Agostini with  
Chef Taffy Elrod



## Corn Muffins with Hot Honey Butter

### Tools

- 12-cup muffin tin
- Measuring cups
- Measuring spoons
- Two large bowls
- One small bowl
- Electric hand mixer or mixing spoon
- Large spoons for mixing

### Ingredients

#### Hot Honey Butter

- ½ cup (1 stick/112g) unsalted butter, softened
- ¼ cup (85 g) honey
- ¼ teaspoon fine table salt
- ¼ teaspoon cayenne pepper

#### Corn Muffins

- 1 ½ cups (210 g) yellow cornmeal
- 1 cup (125g) all-purpose flour
- ⅓ cup (67 g) sugar
- 1 tablespoon baking powder
- 1 teaspoon fine table salt
- 2 large eggs
- ½ cup (1 stick/112 g) unsalted butter, melted, plus more for greasing the muffin tin
- ¼ cup (60 ml) oil (canola, avocado, or sunflower oil)
- 1 ¼ cups (285 ml) whole milk
- 1 cup (145 g) fresh or frozen corn kernels

## PREPARATION

### To Make the Hot Honey Butter

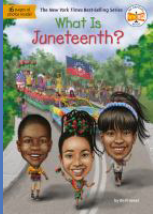
1. Place the butter in a large bowl and beat with an electric mixer or a wooden spoon until light and fluffy.
2. Add the honey, salt, and cayenne pepper, and mix until the honey is completely incorporated into the butter.

## FEATURED FARMS AND MARKETS

Loughrie's Honey  
Boonville, IL

Stoll's Greenhouse  
Montgomery, IN

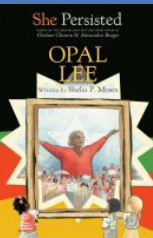
## CHECK OUT THESE OTHER BOOKS



*What is Juneteenth?*  
Kirsti Jewel



*The History of Juneteenth: A History Book for New Readers*  
Arlisha Norwood



*She Persisted: Opal Lee*  
Shelia P. Moses



*Recipes for Change: 12 Dishes Inspired by a Year in Black History*  
Michael Platt

3. Transfer the butter to a small bowl and let the flavors marry for at least 30 minutes for the best flavor.

### To Make the Corn Muffins

1. Heat the oven to 400°F. Generously grease a 12-cup muffin tin with butter.
2. In a large bowl, whisk together the cornmeal, flour, sugar, baking powder, and salt.
3. In a separate large bowl, beat the eggs, then add the melted butter, oil, and milk, and mix everything.
4. Pour the egg mixture into the dry ingredients and mix until all the dry ingredients are incorporated.
5. Carefully fold in the corn kernels.
6. Scoop  $\frac{1}{4}$  cup of the batter into each prepared muffin cup.
7. Bake until the muffins are golden around the edges, the centers have risen to a peak, and a toothpick inserted into the center of a muffin comes out clean, about 20 minutes.
8. Serve the muffins warm with the hot honey butter.

### Extend the Fun!

#### Discussion Questions

- What are some of the symbols of Juneteenth? What are some symbols of holidays that you celebrate or some cherished family traditions?
- Juneteenth was first celebrated by African Americans in Galveston, Texas. It was a local tradition! What are some local traditions we have in the Evansville region?
- Are there any recipes or foods that have special meaning to you or your family?

### Notes

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Make sure to share a picture of the completed recipe with us by tagging @EVPLibrary on social media or sending an email to [programming@evpl.org](mailto:programming@evpl.org).

