Fresh Corn Muffins with Chocolate Butter

½ cup butter, softened
1 cup sugar
2 eggs
1 cup all-purpose flour
1 cup cornmeal
½ tsp. salt
1 tbsp. baking powder
1 cup milk (I use 2%, but whole is good too)
2 ears white corn, shucked and kernels removed with a knife (or you can cheat and use 1 ½ cups frozen)

Preheat oven to 400° Fahrenheit.

Cream together butter and sugar. Add the eggs one at a time and mix thoroughly.

In a separate bowl, mix together the dry ingredients. Add this to the butter mixture alternately with the milk (about three additions of dry and two of milk). Mix until just combined. Stir in the corn.

Fill GENEROUSLY buttered muffin tins about 2/3 full. Bake 20 to 25 minutes, until the tops are a nice golden brown and pop back up when poked gently with your finger. Best served warm, but not bad at room temperature either. (I also make this as cornbread in larger Pyrex baking pans, but I gild the lily by pouring some cream over the batter before baking, then pouring melted butter over the top after it's baked. Then everyone goes for a little jog....)

Chocolate Butter

1 oz. dark chocolate, chopped
4 oz. butter, softened

Mix the chocolate in the butter. Put in a pretty pot, or form into a log, wrap in plastic wrap and refrigerate. When firm, unwrap and slice into rounds. Serve with warm muffins.

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