



"Bake what you love and love what you bake." Established 2005

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Name that Muffin

2 cups flour

½ teaspoon salt

2 teaspoons baking powder

½ cup unsalted butter, 1 stick melted and slightly cool (can sub with ½ oil)

½ cup sugar

2 large eggs at room temperature

½ cup milk

1 teaspoon vanilla – or any desired flavor

Choose between blueberry, cinnamon apple, or chocolate chip muffins below:

Blueberry: Add 1 cup frozen (must thaw first) or fresh blueberries

Cinnamon Apple: Add ½ cup fresh apples peeled and chopped + ½ teaspoon cinnamon

Chocolate Chip: Add ½ cup chocolate chips

Mixing and baking directions:

Pre-heat oven 375 degrees – line or grease 12 muffin cups

Combine flour, baking powder, and salt in a medium size bowl and set aside.

In a large bowl, melt butter and add sugar; stir. Add in eggs one at a time until combined, scraping down the sides of the bowl with each addition. Slowly pour in ½ of the flour mixture; beat until combined. Add vanilla extract to the milk, then pour half the milk into the bowl; beat again until combined. Add in remaining flour; beat until combined and do the same with the milk. Try not to over mix- you want to blend these ingredients until batter is free of any lumps. Gently fold in any of the ingredients to make a variety of muffins. Pour batter into a muffin pan lined with muffin paper cups. Make sure to fill the muffin pan about ¼ of an inch from the top, so that it will create that beautiful muffin top!

Bake for 20 minutes. Makes 12 muffins.