

Muffins Muffin Recipes You Can Make At Home

Ingredients:

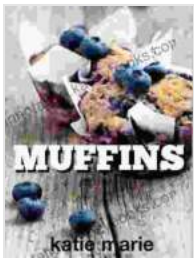
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup sugar
- 1 egg
- 1/2 cup milk
- 1/4 cup butter, melted
- 1 cup fresh blueberries

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C). Grease or line a muffin tin with paper liners.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, and sugar.
3. In a separate bowl, whisk together the egg, milk, and melted butter.
4. Add the wet ingredients to the dry ingredients and stir until just combined. Do not overmix.

5. Fold in the blueberries.
6. Fill the prepared muffin tins 2/3 full.
7. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.
8. Let the muffins cool in the pan for a few minutes before transferring to a wire rack to cool completely.

Ingredients:



Muffins: Muffin Recipes You Can Make At Home

by Katie Marie

★★★★☆ 4.5 out of 5

Language : English

File size : 1684 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled

Print length : 58 pages

Lending : Enabled



- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup sugar

- 1 egg
- 1/2 cup milk
- 1/4 cup butter, melted
- 1 cup semisweet chocolate chips

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C). Grease or line a muffin tin with paper liners.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, and sugar.
3. In a separate bowl, whisk together the egg, milk, and melted butter.
4. Add the wet ingredients to the dry ingredients and stir until just combined. Do not overmix.
5. Fold in the chocolate chips.
6. Fill the prepared muffin tins 2/3 full.
7. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.
8. Let the muffins cool in the pan for a few minutes before transferring to a wire rack to cool completely.

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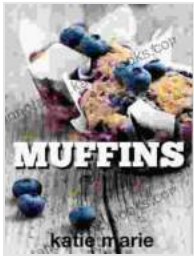
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder

- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup sugar
- 1 egg
- 1/2 cup milk
- 1/4 cup butter, melted
- 1 ripe banana, mashed
- 1/2 cup chopped walnuts

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C). Grease or line a muffin tin with paper liners.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, and sugar.
3. In a separate bowl, whisk together the egg, milk, and melted butter.
4. Add the wet ingredients to the dry ingredients and stir until just combined. Do not overmix.
5. Fold in the mashed banana and walnuts.
6. Fill the prepared muffin tins 2/3 full.
7. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.

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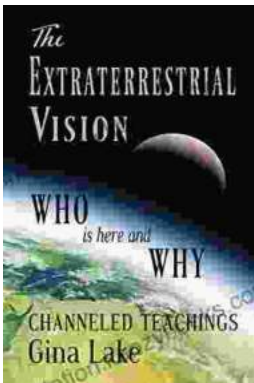
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