

# Magic Muffins

All you need is one muffin recipe for countless flavor combinations. Make a whole batch of one flavor or make as many flavors as you want. This is really helpful when you have a bunch of odds and ends in your fridge or pantry. You can mix a variety of flavors right in the muffin tin like we did in our video or make a full batch of a single flavor (see variations below). Makes 12 muffins.

## Dry Ingredients

- 2 cups (260 g) all-purpose flour
- 1/2 cup (100 g) granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon

## Wet Ingredients

- 3/4 cup (180 ml) milk, room temperature
- 1/2 cup (114 g) unsalted butter, melted and cooled
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract

## Directions

- Preheat the oven to 350°F. Line a muffin pan with paper liners; set aside. (You can also spray the tin with cooking spray if you don't have muffin liners.)
- In a small bowl, whisk the flour, sugar, baking powder, cinnamon, and salt together.
- In a medium bowl, whisk the milk, butter, vanilla, and eggs together until well combined.
- Add the flour mixture and stir just until combined. Don't overmix or your muffins will be tough.
- Divide the batter evenly between the muffin cups and add your flavors (see suggested combinations below). Fill only 3/4 full if you are going to mix flavors in the individual cups. An ice cream scoop works great for this.
- Sprinkle the tops with coarse sugar if using.
- Bake for 20-25 minutes, or until a toothpick or clean butter knife inserted into the center comes out with only a few moist crumbs attached.
- Transfer muffins to a wire rack to cool completely. Muffins are best the day they are made but they can be stored for later.

## Notes

- You can use oil instead of butter but keep in mind that the texture of the muffins will be much softer.
- A combination of oil and butter works well! Use 1/4 cup of oil and 1/4 cup of melted butter.
- Make the muffins gluten-free by using [Bob's Red Mill 1-to-1 Gluten-Free Baking Flour](#).

- Buttermilk, sour cream, regular yogurt, or milk alternative can be used in place of whole milk. If you wish to use Greek yogurt, you'll need to thin it out by mixing 3/4 cup of Greek yogurt with 1/4 cup of water.
- Muffins can be sprinkled with 2 tablespoons of course sugar before baking.

## Variations

- **Blueberry Muffins** – Stir in 1-2 tablespoons of blueberries per muffin or 3/4 cup to 1 cup for a whole batch. If you use frozen berries, there is no need to thaw but you may need to bake for a few minutes longer. Raspberries and diced strawberries also work well. Lemon zest tastes good in these, too.
- **Cranberry Orange Muffins** – Stir in 1-2 tablespoons of fresh, frozen or dried cranberries and a pinch of orange zest per muffin. For a full batch replace 1/4 cup of the milk with orange juice. Stir in 1 tablespoon of orange zest. And fold in 3/4 cup to 1 cup of fresh, frozen, or dried cranberries.
- **Apple Cinnamon Muffins** – Stir in 1 to 2 tablespoons of diced apple tossed with cinnamon per muffin. For a full batch, use brown sugar instead of white sugar. Add 1 teaspoon of ground cinnamon to dried ingredients. Fold in 3/4 cup to 1 cup of diced apples. Any tart baking apple works great! Applesauce works too. These are good topped with oats.
- **Lemon Poppy Seed Muffins** – Add a pinch of poppy seeds and a pinch of lemon zest per muffin (mix really well before baking). For a whole batch replace 1/4 cup of the milk with fresh lemon juice. Stir in the zest of 1 lemon. And stir in 1 tablespoon of poppy seeds.
- **Chocolate Chip Banana Muffins** – Stir in about 1 tablespoon of diced or mashed banana and 1 tablespoon of chocolate chips per muffin. For a full batch, stir in 3/4 cup of mashed banana with the wet ingredients and fold in to the combined batter 3/4 cup to 1 cup semi-sweet chocolate chips. Coarsely chopped baking chocolate will work great also. Walnuts are good, too.
- **More flavor suggestions:**
  - Fresh or canned pineapple and coconut
  - Fresh nectarine or peach and ginger (grated fresh, chopped crystalized, or dried)
  - Mashed sweet potato and nutmeg
  - Raisins and walnuts
  - Canned pumpkin and pumpkin pie spice

## Make ahead tips

- Store the muffins in an airtight container and at room temperature for up to 3 days or refrigerate for up to 1 week.
- The muffins can also be frozen for up to 3 months. Thaw one or all of the muffins in the refrigerator overnight. Or place a single frozen muffin in the microwave for 40-60 seconds.