

YIELD: 12 MUFFINS

Basic Muffin Recipe

This basic muffin recipe is simple yet soft and buttery. The simple muffin base is easy to make and it can be flavored with a variety of mix-ins. You'll be sinking your teeth into buttery, soft muffins in no time!

PREP TIME

10 minutes

COOK TIME

25 minutes

TOTAL TIME

35 minutes



Ingredients

- 2 cups (260 g) all-purpose flour
- 1/2 cup (100 g) granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup (180 ml) milk, room temperature
- 1/2 cup (114 g) unsalted butter, melted and cooled
- 2 large eggs, room temperature
- 2 tablespoons coarse sugar, optional

Instructions

1. Preheat the oven to 350°F. Line a muffin pan with paper liners; set aside.
2. In a small bowl, whisk the flour, sugar, baking powder, and salt together.
3. In a medium bowl, whisk the milk, butter, and eggs together until well combined.
4. Add the flour mixture and stir with a silicone spatula just until combined.
5. Divide the batter evenly between the muffin cups and sprinkle the tops with coarse sugar if using.
6. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out with only a few moist crumbs attached.
7. Transfer muffins to a wire rack to cool completely. Muffins are best the day they are made but they can be stored for later use.

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 or regular yogurt 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.

Variations

- **Blueberry Muffins** – Add 1 teaspoon vanilla extract. Stir in 3/4 cup to 1 cup of fresh blueberries. Raspberries and diced strawberries also work well.
- **Cranberry Orange Muffins** – 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 cranberries.
- **Apple Cinnamon Muffins** – Use brown sugar instead of white sugar. Add 1 teaspoon of ground cinnamon. Fold in 3/4 cup to 1 cup of diced apples. Any tart baking apple works great!
- **Lemon Poppy Seed Muffins** – Replace 1/4 cup of the milk with fresh lemon juice. Stir in the zest of 1 lemon. And stir in 1 teaspoon of poppy seeds.
- **Chocolate Chip Muffins** – Add 1 teaspoon vanilla extract. Stir in 3/4 cup to 1 cup semi-sweet chocolate chips. Coarsely chopped baking chocolate will work great also.

Make ahead tip

1. Store the muffins in an airtight container and at room temperature for up to 3 days or refrigerate for up to 1 week.
2. 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.

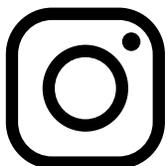
Nutrition Information: YIELD: 12 SERVING SIZE: 1 muffin

Amount Per Serving: CALORIES: 204 TOTAL FAT: 9g SATURATED FAT: 5g

UNSATURATED FAT: 3g CHOLESTEROL: 53mg SODIUM: 191mg

CARBOHYDRATES: 27g FIBER: 1g SUGAR: 11g PROTEIN: 4g

** Percent Daily Values are based on a 2000 calorie diet. Since different brands of ingredients have different nutritional information, the values shown are just an estimate.*



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