

Raspberry Crumble Muffins

A soft and sweet raspberry muffin with a crumble topping

Yield:

12 muffins

Ingredients:

1 1/2 cups flour
1/4 cup white sugar
1/4 cup brown sugar, packed
2 teaspoons baking powder
1/8 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup (1 stick) butter, melted
1 egg
1/2 cup milk
1 1/4 cups fresh red raspberries

Crumble Topping:

1/3 cup quick oats
1/4 cup brown sugar, packed
3 Tablespoons flour
1 teaspoon ground cinnamon
3 Tablespoons butter, melted

Instructions:

1. Mix together the flour, sugars, baking powder, salt, and cinnamon.
2. Whisk together the melted butter, milk, and egg. Add to dry ingredients and stir just until combined. Add raspberries and stir just enough to disperse them throughout the batter, gently.

3. Spoon muffin batter into greased or paper-lined muffin cups, filling about 2/3 to 3/4 full.
4. Mix the crumble topping ingredients in another bowl, starting with the dry ingredients and adding the butter last. When well-mixed and crumbly (add more oats if needed to get a crumbly mixture), sprinkle over muffins.
5. Bake muffins at 350 degrees for about 25 minutes, until muffins test done inside. Transfer to wire rack to cool slightly; serve warm.



This recipe is from Tammy's Recipes.

Cream-Filled Pumpkin Cupcakes

Soft and spicy pumpkin cupcakes with a fluffy homemade cream filling

Yield:

1 3/4 dozen cupcakes

Ingredients:

4 eggs

2 cups sugar
3/4 cup oil
15 ounce can of solid-pack pumpkin*
2 cups flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon baking powder
1 1/2 teaspoons ground cinnamon

Cream Filling:

1 Tablespoon cornstarch
1 cup milk
1/2 cup shortening**
1/4 cup butter, softened***
2 cups powdered sugar
1 teaspoon vanilla extract

Instructions:

1. To make cupcakes, combine eggs, sugar, oil, and pumpkin in a mixing bowl and stir well. In another bowl, combine dry cupcake ingredients and then add to pumpkin mixture, mixing well.
2. Fill paper-lined muffin cups two-thirds full. Bake at 350 degrees for 18-22 minutes or until a toothpick or fork inserted near center comes out clean. Cool in pans for 10 minutes and then remove to wire racks to cool completely.
3. To make cream filling, whisk together the cornstarch and milk in a saucepan until smooth. Bring to a boil, stirring constantly, and boil for a minute or until mixture thickens slightly. Cool to room temperature.
4. In mixing bowl, cream shortening, butter, powdered sugar, and vanilla. Gradually add room-temperature shortening mixture, beating until light and fluffy.

5. Using a sharp knife, cut a 1-inch diameter cone shape out of the top of each cupcake. Carefully remove tops and set aside. Spoon filling into cupcakes and replace tops.



Banana Chocolate Chip Muffins

A soft and sweet banana muffin with chocolate chips on top

Yield:

12 muffins

Ingredients:

1 1/2 cups flour

1 cup sugar

1 teaspoon baking soda

1 Teaspoon salt

1 egg

1/2 cup Miracle Whip or mayonnaise

3 ripe bananas (the riper the better!!)

1 cup chocolate chips

Instructions:

1. In large bowl, combine dry flour, sugar, baking soda, and

salt.

2. In medium sized bowl, beat egg. Add banana and mash thoroughly, using a potato masher. Stir in Miracle Whip. Add to dry ingredients and stir just until moistened.

3. Fill paper-lined muffin tins 3/4 full; sprinkle tops with chocolate chips. Bake at 375 degrees for 20-25 minutes or until muffin tests done with toothpick. Allow muffins to cool 5 minutes in the pan, and then remove to wire racks to finish cooling. Store loosely covered to help prevent stickyness! □



This recipe is from Tammy's Recipes.

Pumpkin Butterscotch Muffins

Sweet and spicy pumpkin muffins with a crusty top and butterscotch chips sprinkled throughout

Yield:

18 muffins

Ingredients:

2 1/2 cups flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups brown sugar
2 teaspoon cinnamon
3/4 teaspoon nutmeg
1 3/4 cups pumpkin
4 eggs
1/2 cup oil
2 cups nuts, optional
2 cups butterscotch chips/morsels

Instructions:

1. Combine all dry ingredients. Add pumpkin, eggs, and oil. Mix until smooth. Add nuts if desired and the butterscotch chips.
2. Bake at 350 degrees for 20 minutes or until done.



Cranberry Apple Muffins

A moist and fruity spice muffin with chunks of apples and bright red cranberries throughout

Yield:

12 muffins

Ingredients:

1/4 cup (1/2 stick) butter, melted

1 egg

1/2 cup sugar

1/2 cup milk

1 cup flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1 1/2 teaspoons ground cinnamon

1/2 teaspoon ground nutmeg

1/4 teaspoon ground ginger

1/4 teaspoon salt

1 large or 2 small baking apples, peeled, cored, and chopped into small pieces

1 cup cranberries, washed

1/2 cup chopped walnuts, optional

Instructions:

1. Lightly beat egg in small mixing bowl. Add sugar, milk, and butter, mixing well.

2. In large mixing bowl, combine dry ingredients, stirring to combine. Add egg mixture and stir just until moistened.

3. Blend in cranberries and apples, being careful not to over-mix. Spoon into muffin cups and bake at 350 degrees for 25-30 minutes or until muffins test done with toothpick. Cool on a wire rack. Delicious hot or cold!



This recipe is from Tammy's Recipes.

Cranberry Orange Muffins

A light and fluffy muffin bursting with zesty orange and tangy cranberries

Yield:

24 muffins

Ingredients:

2 cups flour

1/2 cup sugar

1 tablespoon baking powder

1/2 teaspoon salt

1 tablespoon grated orange peel

2/3 cup freshly-squeezed orange juice

2 eggs, beaten

6 tablespoons butter

1 1/4 cups fresh cranberries, whole or coarsely chopped

1/2 cup walnuts, optional

Instructions:

1. In large mixing bowl, combine first five ingredients.
2. Add orange juice, eggs, butter, and cranberries (also nuts if using!) and stir just until moistened.

3. Spoon batter into greased or paper-lined muffin cups. Bake at 350 degrees for 25-30 minutes or until muffins are lightly browned on top and test done with a toothpick.



Lemon Poppy Seed Muffins

A soft and spongy lemon poppy seed muffins with the perfect balance of sweet and tart!

Yield:

12 muffins

Ingredients:

2 cups flour

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 1/2 tablespoons poppy seeds

1 egg

1/2 cup + 2 tablespoons sugar

2 tablespoons lemon zest (the zest from ~two large lemons)

1/4 cup melted butter

1 1/4 cups kefir (or buttermilk)

Instructions:

1. In a large mixing bowl, whisk together the dry ingredients.
2. In a smaller bowl, combine egg, sugar, and lemon zest, stirring well. Add butter and kefir (or buttermilk) and stir.
3. Add the wet mixture to the dry ingredients, and stir just until moistened. Do not over mix. The batter will be fairly thick.
4. Preheat oven to 350°F. Divide batter evenly into 12 paper-lined or greased muffin cups. Bake muffins on rack in the middle of the oven for 20-25 minutes, until muffins test done. (Ours are usually done in 17-19 minutes; over-cooking seems to make them unnecessarily dry.)
5. Allow muffins to cool in pan for about 5 minutes, then remove to a wire rack to finish cooling.



This recipe is from Tammy's Recipes.

Blueberry Streusel Muffins

Sweet streusel-topped blueberry muffins

Yield:

12-15 muffins*

Ingredients:

Muffin ingredients:

2 cups flour

1/2 teaspoon baking soda

dash of salt

1 teaspoon cinnamon

2 eggs

1/2 cup oil

1 cup sour cream

1 teaspoon vanilla extract

1 cup brown or white sugar

2 cups fresh or frozen whole blueberries

Streusel topping ingredients:

1/4 cup (1/2 stick) softened butter

1/4 cup brown or white sugar

1/4 cup flour

1 teaspoon cinnamon

3/4 cup rolled oats

Instructions:

1. In a large mixing bowl, whisk together the flour, soda, salt, and cinnamon. Set aside.

2. In a separate bowl, briskly whisk the eggs, oil, sour cream, vanilla, and sugar. Add to dry ingredients and stir just until moist.

Gently stir in blueberries.

3. To make streusel topping, combine butter, sugar, flour, and cinnamon in a mixing bowl and press with a fork to mix. Add oats and mix until coarse crumbs form.

4. Fill greased or paper-lined muffin pans 2/3 or 3/4 full of batter.
Sprinkle about 2 teaspoons of streusel topping on each muffin.

5. Bake in a pre-heated 400 degree oven for 20-23 minutes, until done. Cool in pan for 5 minutes and then remove and cool on wire racks.

Additional Notes:

*If lining muffin cups with paper liners, this recipe will make 15 or so muffins. Directly in the pan it makes a full dozen. ☐

These muffins remove very easily from a greased muffin pan, if you cool for 5 minutes in the pan.

I used dark brown sugar in my muffins, which is why they look rather dark in these photos. That, and the blueberries gave the batter a purple hue as well! ☐



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