

Basic Muffin



Tools

1. Muffin pan
2. Mixing Bowl
3. 1/3 cup measure for dividing batter
4. Add-ins (e.g. blueberries)

Ingredients

It is better to mix the dry and wet separately and then combine.

Dry

1. 1.5 Cups All Purpose Flour
2. 2 TBSP of Sugar (optional)
3. 2 TSP Baking powder
4. 1.5 Cups of whatever you like (e.g. blueberries)
5. Mix but don't over mix.

Wet

1. 1 Eggs lightly beaten
2. 1.5 Cups Plain Yogurt
3. 0.5 Cup Of Any Oil Or Melted Butter - hot butter may cook the eggs so let it cool
4. Combine wet into dry, mix but dont over mix, lumpy is fine.

Preparation

1. Preheat oven to 355
2. use 1/3 cup to measure each muffin, gets you 12. Use the paper liners.
3. Bake around 20 minutes, ready when toothpick doesnt stick.