

RAISIN BRAN EASY MUFFIN RECIPE

INGREDIENTS:

2 ½ cups flour
2 ½ cups whole wheat flour
2 teaspoons salt
3 cups sugar
1 ½ teaspoon cinnamon
3 teaspoons baking soda
1 ½ teaspoon nutmeg, optional
1 cup oil
4 eggs
1 qt. buttermilk (if you don't want to purchase buttermilk, use 4 cups milk and add 4 teaspoons vinegar and let sit 10 minutes to sour milk)
1 15 oz. package Raisin Bran

INSTRUCTIONS:

1. Sift dry ingredients.
2. Add oil, eggs and buttermilk to dry ingredients (don't mix too long - just until dry stuff gets wet).
3. Add raisin bran.
4. Mix in large bowl; fill muffin cups ½ - ¾ full.
5. Bake at 400 for 15-20 minutes (closer to 15). Batter will be thick.
6. Keeps in refrigerator for up to six weeks.

BLUEBERRY SCONE EASY MUFFIN RECIPE

INGREDIENTS:

2 cups fresh blueberries
3 cups all-purpose flour
1 ½ cup white sugar
1 teaspoon salt
4 teaspoons baking powder
¾ cup vegetable oil
1 egg
¾ cup milk
½ cup white sugar
½ cup all-purpose flour
¼ cup butter, cubed
1 ½ teaspoons ground cinnamon

INSTRUCTIONS:

1. Preheat oven to 400 and line muffin cups or spray with cooking spray.
2. Combine 3 cups flour, 1 ½ cup sugar, salt and baking powder.
3. Put ¾ cup oil in measuring container, add egg and enough milk to fill to 2 cups.
4. Add to dry ingredients, gently stir in blueberries.
5. Divide batter into 24 muffin cups.
6. Combine ½ cup sugar, ½ cup flour, ¼ cup butter, and 1 ½ teaspoons cinnamon.
7. Use pastry cutter (or two forks) to mix.
8. Sprinkle topping on top of unbaked muffins.
9. Bake at 400 for 20 - 25 minutes (mine took exactly 20)
10. Once cooled, freeze in freezer bags for up to 6 months.

APPLE CINNAMON EASY MUFFIN RECIPE

INGREDIENTS:

2 cups flour
½ teaspoon salt
½ teaspoon baking soda
1 teaspoon baking powder
1 stick butter
1 cup sugar
2 eggs
1 teaspoon vanilla
3 medium apples, peeled, cored and chopped
½ cup brown sugar
1 tablespoon flour
¼ teaspoon cinnamon
1 tablespoon butter

INSTRUCTIONS:

1. Preheat oven to 375.
2. Mix together flour, salt, baking soda, and baking powder.
3. In separate bowl, beat butter, sugar and eggs. Add in apples, then slowly blend in flour mixture.
4. Put in 12 greased muffin pans.
5. For topping, in small bowl mix together sugar, flour and cinnamon. Using knife, cut in butter to make crumble topping. Sprinkle over top of muffins.
6. Bake 20 minutes.

EASY muffin recipes

PASSIONATE PENNY PINCHER

PUMPKIN CHOCOLATE CHIP EASY MUFFIN RECIPE

INGREDIENTS:

¼ cup vegetable oil
2 eggs
¾ cup sugar
¾ cup canned pumpkin
¼ cup water
1 ½ cups flour
¾ teaspoon baking powder
½ teaspoon baking soda
½ teaspoon cinnamon
¼ teaspoon salt
½ cup semisweet chocolate chips

INSTRUCTIONS:

1. Preheat oven to 400.
2. Mix oil, eggs and sugar in medium bowl. Then add in pumpkin and water.
3. In small bowl, mix together flour, baking soda, baking powder, cinnamon and salt. Add dry ingredients to oil mixture.
4. Stir in chocolate chips.
5. Add batter to greased muffin cups and bake for 20 minutes.

BANANA CHOCOLATE CHIP EASY MUFFIN RECIPE

INGREDIENTS:

3 ripe bananas
¼ cup vegetable oil
½ cup sugar
1 ½ cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla
1 egg
1 cup chocolate chips

INSTRUCTIONS:

1. Pre-heat oven to 350.
2. Combine bananas, oil, sugar, vanilla & egg in a large bowl; mix well.
3. Mix dry ingredients in a separate bowl. Add flour mixture to banana mixture, mixing just until blended (ignore lumps).
4. Fill muffin tins ¾ cups full.
5. Bake 20 minutes
6. Once cooled, freeze in freezer bags for up to 6 months.

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INGREDIENTS:

2 ½ cups flour
2 ½ cups whole wheat flour
2 teaspoons salt
3 cups sugar
1 ½ teaspoon cinnamon
3 teaspoons baking soda
1 ½ teaspoon nutmeg, optional
1 cup oil
4 eggs
1 qt. buttermilk (if you don't want to purchase buttermilk, use 4 cups milk and add 4 teaspoons vinegar and let sit 10 minutes to sour milk)
1 15 oz. package Raisin Bran

INSTRUCTIONS:

1. Sift dry ingredients.
2. Add oil, eggs and buttermilk to dry ingredients (don't mix too long - just until dry stuff gets wet).
3. Add raisin bran.
4. Mix in large bowl; fill muffin cups ½ - ¾ full.
5. Bake at 400 for 15-20 minutes (closer to 15). Batter will be thick.
6. Keeps in refrigerator for up to six weeks.

BLUEBERRY SCONE EASY MUFFIN RECIPE

INGREDIENTS:

2 cups fresh blueberries
3 cups all-purpose flour
1 ½ cup white sugar
1 teaspoon salt
4 teaspoons baking powder
¾ cup vegetable oil
1 egg
¾ cup milk
½ cup white sugar
½ cup all-purpose flour
¼ cup butter, cubed
1 ½ teaspoons ground cinnamon

INSTRUCTIONS:

1. Preheat oven to 400 and line muffin cups or spray with cooking spray.
2. Combine 3 cups flour, 1 ½ cup sugar, salt and baking powder.
3. Put ¾ cup oil in measuring container, add egg and enough milk to fill to 2 cups.
4. Add to dry ingredients, gently stir in blueberries.
5. Divide batter into 24 muffin cups.
6. Combine ½ cup sugar, ½ cup flour, ¼ cup butter, and 1 ½ teaspoons cinnamon.
7. Use pastry cutter (or two forks) to mix.
8. Sprinkle topping on top of unbaked muffins.
9. Bake at 400 for 20 - 25 minutes (mine took exactly 20)
10. Once cooled, freeze in freezer bags for up to 6 months.

APPLE CINNAMON EASY MUFFIN RECIPE

INGREDIENTS:

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½ teaspoon salt
½ teaspoon baking soda
1 teaspoon baking powder
1 stick butter
1 cup sugar
2 eggs
1 teaspoon vanilla
3 medium apples, peeled, cored and chopped
½ cup brown sugar
1 tablespoon flour
¼ teaspoon cinnamon
1 tablespoon butter

INSTRUCTIONS:

1. Preheat oven to 375.
2. Mix together flour, salt, baking soda, and baking powder.
3. In separate bowl, beat butter, sugar and eggs. Add in apples, then slowly blend in flour mixture.
4. Put in 12 greased muffin pans.
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INGREDIENTS:

¼ cup vegetable oil
2 eggs
¾ cup sugar
¾ cup canned pumpkin
¼ cup water
1 ½ cups flour
¾ teaspoon baking powder
½ teaspoon baking soda
½ teaspoon cinnamon
¼ teaspoon salt
½ cup semisweet chocolate chips

INSTRUCTIONS:

1. Preheat oven to 400.
2. Mix oil, eggs and sugar in medium bowl. Then add in pumpkin and water.
3. In small bowl, mix together flour, baking soda, baking powder, cinnamon and salt. Add dry ingredients to oil mixture.
4. Stir in chocolate chips.
5. Add batter to greased muffin cups and bake for 20 minutes.

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INGREDIENTS:

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¼ cup vegetable oil
½ cup sugar
1 ½ cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla
1 egg
1 cup chocolate chips

INSTRUCTIONS:

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