



Best Ever Muffins

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

12

Description

These basic muffins can be made as is or you can add one of several different ingredients for a variety of muffins. All options are delicious.

Ingredients

— - 2 cups all-purpose flour - 3 teaspoons baking powder - ½ teaspoon salt - ¾ cup white sugar - 1 large egg - 1 cup milk - ¼ cup vegetable oil

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Grease a 12-cup muffin tin or line cups with paper liners. Stir flour
2. baking powder
3. salt
4. and sugar together in a large bowl; make a well in the center. Beat egg with a fork in a small bowl or 2-cup measuring cup; whisk in milk and oil. Pour egg mixture all at once into flour mixture; mix quickly and lightly with a fork until just moistened. The batter will be lumpy. (Fold in additional ingredients if using; see variations below). Spoon batter into the prepared muffin cups
5. filling each 3/4 full. Bake in the preheated oven until tops spring back when lightly pressed
6. about 25 minutes. More About This Recipe: Get back to basics with this top-rated muffin recipe that comes together easily with kitchen staples. How to Make Muffins You'll find a detailed ingredient list and step-by-step instructions in the recipe above
7. but let's go over the basics: Muffin Ingredients These are the simple
8. pantry staples you'll need to make this basic muffin recipe: Flour: This muffin recipe starts with all-purpose flour. Baking powder: Baking powder acts as a leavener
9. which means it helps the muffins rise. Salt: A pinch of salt enhances the overall flavor
10. but it won't make the muffins taste salty. Sugar: White sugar lends sweetness to the muffins. Egg: An egg adds moisture and helps bind the muffin batter together. Milk: A cup of milk gives the muffins moisture and flavor. Oil: A neutral oil
11. such as vegetable oil
12. adds moisture without imparting flavor. How to Make Homemade Muffins Here's a brief overview of what you can expect when you make homemade muffins: Stir the dry ingredients together and make a well in the center. Beat the egg
13. then whisk in the milk and oil. Pour the egg mixture into the flour mixture and stir. Spoon the batter into prepared muffin cups. Bake until the tops spring back when lightly pressed. Cook's Note Spruce these basic muffins up with your favorite mix-ins. Here are some ideas from recipe creator Lori: Blueberry Muffins: Add 1 cup fresh blueberries. Raisin Muffins: Add 1 cup finely chopped raisins. Date Muffins: Add 1 cup finely chopped dates. Cheese Muffins: Fold in 1 cup grated sharp yellow cheese. Bacon Muffins: Fold in 1/4 cup crisp cooked bacon
14. broken into bits. How to Store Muffins Store the muffins in a single layer in an airtight container lined with paper towels. Throw in a few saltines to absorb the excess moisture. The muffins should last at room temperature for up to four days. Can You Freeze Muffins? Yes! You can freeze homemade muffins for up to two months. Thaw at room temperature or gently defrost in the microwave. Allrecipes Community Tips and Praise "Such a versatile yet basic recipe
15. " according to one Allrecipes community member. "You can do any variation of muffins with this recipe. Don't doubt the instructions
16. just trust the process." "These muffins are the best
17. " raves another community member. "They taste amazing and were baked to perfection! This is my now go-to muffin recipe!" "Love these muffins
18. " says tcasa. "I make these all the time with frozen blueberries. They freeze very well." Editorial contributions by Corey Williams