

## **MUFFIN CLASS RECIPES**

### **RISE AND SHINE MUFFINS**

#### **CRANBERRY ORANGE NUT MUFFINS**

No Stick cooking spray  
1½ cups flour  
½ cup sugar  
2 teaspoons baking powder  
½ teaspoon salt  
2 eggs  
½ cup Karo Light Corn Syrup  
½ cup orange juice  
¼ cup corn oil  
1 teaspoon grated orange peel  
1 cup fresh or frozen cranberries, chopped  
½ cup chopped walnuts

Preheat oven to 400-degrees. Spray 12 cup muffin pan with cooking spray. You can use paper liners if you so desire.

In medium bowl, combine flour, sugar, baking powder and salt. In large bowl combine eggs, corn syrup, orange juice, corn oil and orange peel. Stir in flour mixture until well blended. Stir in cranberries and walnuts; spoon into prepared muffin pan cups.

Bake 18 to 20 minutes or until lightly browned and firm to the touch. Cool in pan on wire rack 5 minutes; remove from pan. Makes 12 muffins

#### **BLUEBERRY BUTTERMILK MUFFINS**

1 cup buttermilk  
½ cup butter or margarine, melted  
2 eggs, beaten  
2 ½ cups all-purpose flour  
1 cup sugar  
2 ½ teaspoons baking powder  
¼ teaspoon salt  
1 ½ cups fresh or dry-packed frozen Blueberries

Preheat oven to 400-degrees. Grease 12 cup muffin pan cups.

Combine buttermilk, butter and eggs in small bowl until blended. Combine flour, sugar, baking powder and salt in large bowl. Make well in center; add buttermilk mixture, stirring until flour mixture is just moistened. Fold in blueberries; spoon mixture into prepared muffin cups, filling 2/3 full.

Bake 20 minutes or until tops are golden and wooden pick inserted in center comes out clean. Remove from pan. Serve warm or cool on wire rack.

### **MORNING GLORY MUFFINS One-half original recipe)**

1¼ cups sugar  
2 cups flour  
2 teaspoons baking soda  
2 teaspoons cinnamon  
½ teaspoon salt  
2 cups shredded carrots  
½ cup chopped walnuts  
½ cup raisins  
½ cup shredded coconut  
3 eggs, lightly beaten  
1 cup applesauce  
1 teaspoon vanilla

Preheat oven to 350-degrees. Crease or spray with cooking spray one dozen muffin cups or use liners.

In a large bowl, use a wire whip to thoroughly combine the dry (first 5) ingredients, and then add the carrots, walnuts, raisins, and coconut and mix well. Now add the remaining ingredients, stirring until blended. Using a standard ice cream scoop, drop a scoop full of this mixture into the prepared tins and bake until muffins are risen and browned and a wooden pick comes out clean, about 20 minutes. Remove from the oven, allow the muffins to sit for 5 minutes, then remove from the tin and cool on a wire rack. When totally cooled, store in zip lock type bags to keep them fresh, or freeze some for later use. This recipe makes one dozen muffins; however, it can be doubled very easily.

## **MEALTIME ACCOMPANIMENT MUFFINS**

### **FETA DILL MUFFINS**

2 cups all-purpose flour  
2 tablespoons sugar  
1 tablespoon baking powder  
1 cup milk  
½ cup (4 ounces) crumbled feta cheese  
1/3 cup vegetable oil  
1 tablespoon chopped fresh dill or 1 teaspoon dried dill weed  
1 egg

Preheat oven to 400-degrees. Grease or paper-line a 12 cup muffin tin.

Combine flour, sugar, and baking powder in a large bowl. Combine milk, feta cheese, oil, dill and egg in small bowl until blended; stir into flour mixture just until moistened. Spoon mixture evenly into prepared muffin cups.

Bake 25 to 30 minutes or until golden brown and wooden pick inserted in center comes out clean. Remove from pan; cool on wire rack 10 minutes, serve warm.

### **SPANICH OLIVE CHEDDAR MUFFINS**

2 cups all-purpose flour  
1 tablespoon sugar  
2 teaspoons baking powder  
1 teaspoon dry mustard  
½ teaspoon baking soda  
½ teaspoon salt  
1/8 ground red pepper  
¼ cup butter or margarine, softened  
1 cup (4 ounces) shredded sharp Cheddar cheese  
½ cup chopped pimiento-stuffed olives  
1 cup buttermilk  
1 egg

Preheat oven to 375-degrees; grease or paper-line 12 cup muffin tin.

Combine flour, sugar, baking powder, mustard, baking soda, salt and red pepper in a large bowl. Cut in butter with pastry blender until mixture resembles fine crumbs. Stir in cheese and olives. Combine buttermilk and egg in small bowl until blended; stir into flour mixture just until moistened. Spoon mixture evenly into prepared muffin cups.

Bake 25 to 30 minutes or until golden brown and wooden pick inserted in center comes out clean. Remove from pan, cool on wire rack, serve warm or at room temperature.

## **RED WINE MUFFINS**

2 cups all-purpose flour  
¼ cup sugar  
2 teaspoons baking powder  
½ teaspoon salt  
¼ cup butter or margarine, softened  
½ cup dry red wine  
½ cup milk  
1 egg  
Slivered almonds or pine nuts to top, optional

Preheat oven to 400-degrees; grease or paper-line a 12 cup muffin tin.

Combine flour, sugar, baking powder and salt in large bowl. Cut in butter with pastry blender until mixture resembles fine crumbs. Combine wine, milk, and egg in small bowl until blended; stir into flour mixture just until moistened. Spoon this mixture evenly into prepared muffin cups; sprinkle almonds and/or pine nuts over top of muffins, if desired.

Bake 20 to 25 minutes or until golden brown and wooden pick inserted in center comes out clean. Remove from pan; cool on wire rack. Serve muffins either warm or at room temperature.

## **BEER BATTER MUFFINS**

3 cups Bisquick Mix  
4 tablespoons sugar  
1 can/bottle (8 ounces) beer Note: You can use non-alcoholic beer, if desired  
Butter spray or vegetable spray for spraying into muffin cups

Mix all the above (first three ingredients) just to combine. Spray muffin cups, spoon mixture into 12-cup muffin tin; preheat oven to 400-degrees; bake biscuits in oven for 10 to 14 minutes or until the tops of the muffins start to become a golden brown. Remove pan and allow biscuits to cool in pan for 5 – 10 minutes, then remove, slather with butter and enjoy!

## **SWEET SNACKING MUFFINS**

### **CHOCOLATE AND ORANGE MUFFINS**

One 6-oz. package (1 cup) Nestle Toll House Semi-Sweet chocolate morsels  
1¾ cups all-purpose flour  
½ cup walnuts, chopped  
1/3 cup plus 1 tablespoon sugar, divided  
1 tablespoon baking powder  
½ teaspoon salt  
One 8-oz container plain yogurt  
½ cup (1 stick) butter, melted  
2 eggs  
½ teaspoon grated orange rind

Preheat oven to 375-degrees; grease or paper-line a 12 cup muffin tin. Melt semi-sweet chocolate morsels; set aside

In a large bowl, combine flour, walnuts, 1/3 cup sugar, baking powder and salt. In a small bowl, combine yogurt, butter and eggs; stir into flour mixture just until dry ingredients are moistened. Divide batter in half. Blend melted chocolate into one half of the batter; stir orange rind and remaining 1 tablespoon sugar into other half of batter. Spoon 1 tablespoon of each batter, side by side, into each prepared muffin cup. Bake 20 to 23 minutes or until a wooden toothpick inserted into center comes out clean. Cool 5 minutes; remove from cups. Serve warm or at room temperature.

### **STREUSEL RASPBERRY MUFFINS**

Pecan Streusel Topping – recipe follows

1½ cups all-purpose flour  
½ cup sugar  
2 teaspoons baking powder  
½ cup milk  
½ cup butter or margarine, melted  
1 egg beaten  
1 cup fresh or individually frozen whole unsweetened raspberries

Preheat oven to 375-degrees; grease or paper-line a 12 cup muffin tin. Prepare Pecan Streusel topping, set aside.

Combine flour, sugar, and baking powder in large bowl. Combine milk, butter and egg in small bowl until blended; stir into flour mixture just until moistened. Spoon ½ of batter into muffin cups; divide raspberries among cups; then top with remaining batter. Sprinkle Pecan Streusel topping over tops of muffins. Bake 25 to 30 minutes or until golden and wooden pick inserted in center comes out clean. Cool and remove from pan.

***Pecan Streusel Topping:*** Combine ¼ cup each chopped pecans, packed brown sugar and all-purpose flour in small bowl. Stir in 2 tablespoons melted butter or margarine until mixture resembles moist crumbs.

## **COTTAGE CAKES**

2 ¼ cups all-purpose flour  
2 teaspoons baking powder  
½ teaspoon baking soda  
1 teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
¼ teaspoon salt  
½ cup butter, softened  
½ cup packed light brown sugar  
½ cup granulated sugar  
3 eggs  
1 ¾ cups (16 ounce can) Solid Pack Pumpkin  
¼ cup milk  
2 teaspoons orange zest  
1 cup chopped assorted dried fruits or raisins  
Quick Drizzle Frosting – recipe follows

In medium bowl, combine flour, baking powder, baking soda, cinnamon, nutmeg, and salt; set aside. In large mixer bowl, cream butter and sugars; add eggs; beat until light

and fluffy. Blend in pumpkin, milk, and orange zest. Add dry ingredients; mix well, stir in chopped fruits. Spoon this mixture into greased and/or lined muffin cups, filling each  $\frac{3}{4}$  full.

Bake in preheated 350-degree oven for 25 to 30 minutes or until wooden pick comes out clean. Immediately remove from pans, cool on wire rack. Drizzle with frosting.

Quick Drizzle Frosting: In small bowl, combine 1 cup sifted powdered sugar, and 2 to 3 tablespoons cream or fresh lemon juice. Drizzle over cakes. This makes 1 dozen muffins

## **MUFFINS IN A LOAF PAN**

### **PINA COLADA BREAD**

2  $\frac{1}{2}$  cups flour

$\frac{1}{2}$  cup sugar

2 teaspoons baking powder

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{2}$  teaspoon salt

2 eggs

$\frac{1}{2}$  cup Karo Light Corn Syrup

$\frac{1}{3}$  cup corn oil

$\frac{1}{4}$  cup rum

1 can (8 ounces) crushed pineapple in un-sweetened juice, un-drained

1 cup flaked coconut

Preheat oven to 350-degrees. Grease and flour a 9x5x3 inch loaf pan.

In medium bowl, combine flour, sugar, baking powder, baking soda and salt. In large bowl with mixer at medium speed, beat eggs, corn syrup, corn oil and rum until blended. Gradually stir in flour mixture just until moistened. Stir in pineapple and coconut. Pour into prepared pan. Bake 60 to 65 minutes or until toothpick inserted into center comes out clean. Cool in pan 10 minutes, remove from pan and cool on wire rack.

## **CHOCOLATE NUT LOAVES**

2 ¼ cups all-purpose flour  
1 teaspoon baking soda  
¼ teaspoon salt  
1 cup (2 sticks) margarine or butter, softened  
2 cups sugar  
5 eggs  
3 squares Baker's Unsweetened Chocolate, melted, cooled slightly  
1 cup buttermilk  
2 teaspoons vanilla  
1 cup finely chopped nuts  
Powdered sugar – optional  
Chopped nuts – optional

Heat oven to 350-degrees

Mix flour, baking soda and salt; set aside. Beat margarine and sugar in large bowl until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in melted chocolate. Add flour mixture alternately with buttermilk, beating after each addition until smooth. Mix in vanilla and 1 cup nuts. Pour into 5 greased and floured 5x3 inch loaf pans.

Bake about 50 minutes or until wooden pick inserted into center of cakes comes out clean. Cool in pans 10 minutes; remove from pans to cool on wire racks. Sprinkle with powdered sugar; garnish with chopped nuts, if desired.

Note: Loaves may also be baked in 2 (9x5-inch) loaf pans. Bake 1 hour

## **HOLIDAY CRANBERRY BREAD**

2 cups all-purpose flour  
½ cup granulated sugar  
1 ½ teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
¾ cup milk  
1/3 cup vegetable oil  
2 teaspoons white vinegar  
1 teaspoon grated orange rind  
1 egg  
One 6-oz. Pkg. (1 cup) Nestle Toll House Semi-Sweet Chocolate Morsels



½ cup walnuts, chopped  
2 cups cranberries, chopped  
Confectioners' sugar, optional

Preheat oven to 350-degrees; grease a 9x5x3 inch loaf pan.

In large bowl, combine flour, granulated sugar, baking powder, baking soda and salt. In small bowl, blend milk, oil, vinegar, orange rind and egg. Stir milk mixture, semi-sweet chocolate morsels and nuts into flour mixture just until flour mixture is moistened and ingredients are evenly mixed. Fold in cranberries. Spoon into prepared pans, bake for 55 to 60 minutes or until skewer inserted into center comes out clean. Cool 10 minutes; remove from pan, cool completely; sprinkle with confectioners' sugar and if desired, wrap with a decorative ribbon for gift giving.