

# Banana Crumb Muffins

Recipe By: Lisa Kreft

"The crumb topping is what makes these banana muffins stand apart from the ordinary. They're scrumptious!"

## Ingredients

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3 bananas, mashed
- 3/4 cup white sugar
- 1 egg, lightly beaten
- 1/3 cup butter, melted
- 1/3 cup packed brown sugar
- 2 tablespoons all-purpose flour
- 1/8 teaspoon ground cinnamon
- 1 tablespoon butter

Bowl 1 (Step 2)

Bowl 2 (Step 3)

Topping

## Directions

### DAY 1:

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease 10 muffin cups, or line with muffin papers. \_\_\_\_\_
2. In a large bowl, mix together 1 1/2 cups flour, 1 teaspoon baking soda, 1 teaspoon baking powder and 1/2 teaspoon salt. \_\_\_\_\_
3. In another bowl, beat together 3 mashed bananas, 3/4 cup sugar, 1 lightly beaten egg and 1/3 cup melted butter. \_\_\_\_\_
4. Stir the banana mixture into the flour mixture just until moistened. Spoon batter into prepared muffin cups. \_\_\_\_\_

### DAY 2

5. In a small bowl, mix together brown sugar, 2 tablespoons flour and cinnamon. \_\_\_\_\_
6. With a pastry blender, Cut in 1 tablespoon butter until mixture resembles coarse cornmeal. \_\_\_\_\_
7. Sprinkle topping over muffins. \_\_\_\_\_
8. Bake in preheated oven for 18 to 20 minutes, until a toothpick inserted into center of a muffin comes out clean.

## Bakery Style Chocolate Chip Muffins

Big, bakery-style muffins stuffed with chocolate chips and topped with a sprinkle of sugar. This recipe is written to make 6 jumbo muffins. For 15-16 standard muffins or 30 mini muffins, see notes at the bottom of the recipe. Baking times differ.

### Ingredients:

*Bowl 1  
(step 3)*  
3 cups (375) all-purpose flour (*very careful not to overmeasure*) \_\_\_\_\_  
4 teaspoons baking powder \_\_\_\_\_  
1/2 teaspoon salt \_\_\_\_\_  
1 teaspoon ground cinnamon \_\_\_\_\_  
1/4 teaspoon ground nutmeg \_\_\_\_\_  
\_\_\_\_\_  
2 eggs, room temperature preferred \_\_\_\_\_  
*Bowl 2  
(step 4)*  
1 cup (200g) granulated sugar \_\_\_\_\_  
1 cup (240ml) buttermilk \_\_\_\_\_  
1/2 cup (120ml) oil \_\_\_\_\_  
1 teaspoon vanilla extract \_\_\_\_\_  
\_\_\_\_\_  
1 and 1/2 cups (270g) chocolate chips \_\_\_\_\_  
coarse sugar for sprinkling (*optional*) \_\_\_\_\_  
(*In Pantry - different than granulated sugar*)

### Directions:

1. Preheat oven to 425F degrees.
2. Line your muffin tins with muffin liners. Set aside. \_\_\_\_\_
3. In a large bowl, gently toss together 3 cups flour, 4 teaspoons baking powder, 1/2 teaspoon salt, 1 teaspoon cinnamon, and 1/4 teaspoon nutmeg. Mix until all dry ingredients are combined – a 20 second toss to disburse everything together. Set aside. \_\_\_\_\_
4. In a medium bowl, whisk together 2 eggs and 1 cup sugar until combined. Mix in 1 cup buttermilk, 1/2 cup oil, and 1 teaspoon vanilla. Mixture will be pale and yellow. \_\_\_\_\_
5. Fold wet ingredients into dry ingredients and mix everything together by hand with a wooden spoon. Avoid overmixing. Gently mix until all the flour is off the bottom of the bowl and no big pockets of flour remain. The batter will be VERY thick and somewhat lumpy. \_\_\_\_\_
6. Fold in 1 1/2 cups chocolate chips. \_\_\_\_\_
7. Divide batter among prepared muffin tins, filling all the way to the top. Top with a sprinkle coarse sugar, if preferred. \_\_\_\_\_
8. Bake at 425F degrees for 5 minutes. Reduce oven temperature to 375 and continue to bake for 25-26 minutes until tops are lightly golden and centers appear set.
9. Allow to cool for 10 minutes in pan before enjoying. Muffins taste best fresh the same day. Store muffins at room temperature in an airtight container for up to 5 days. Muffins freeze well, up to 3 months.

Wash Dishes: \_\_\_\_\_

Dry Dishes and Put Them Away: \_\_\_\_\_

Put all ingredients back: \_\_\_\_\_

Sweep your kitchen: \_\_\_\_\_

Clean and Sanitize counters and table \_\_\_\_\_

# LIBBY'S PUMPKIN MUFFINS

Makes 15 muffins

1. PREHEAT oven to 350° F. Paper-line or grease 15 muffin cups.
2. \_\_\_\_\_ COMBINE 1 ½ cups flour, 2 ½ teaspoons pumpkin pie spice, 1 teaspoon baking soda and ¾ teaspoon salt in large bowl (NOT kitchenaid bowl)
3. \_\_\_\_\_ Combine 1 ½ cups sugar, 1 cup pumpkin, 2 eggs, ¼ cup oil and ¼ cup water in kitchenaid metal mixer bowl; beat until just blended.
4. \_\_\_\_\_ Add flour mixture to pumpkin mixture in kitchenaid bowl; **stir** just until moistened.
5. \_\_\_\_\_ and \_\_\_\_\_ Spoon batter into prepared muffin cups, filling 3/4 full.

BAKE for 25 to 30 minutes or until wooden pick inserted in centers comes out clean. Cool in pans on wire racks for 10 minutes; remove to wire racks to cool completely. Store muffins in covered container or resealable plastic bags.

Wash Dishes: \_\_\_\_\_

Dry Dishes and Put Them Away: \_\_\_\_\_

Put all ingredients back: \_\_\_\_\_

Sweep your kitchen: \_\_\_\_\_

Clean and Sanitize counters and table \_\_\_\_\_

Sub for 2 ½ tsp Pumpkin Pie Spice

1 ½ tsp cinnamon

1/2 tsp ground ginger

1/4 tsp ground cloves

1/4 tsp nutmeg

# Chocolate Chocolate-Chip Muffins

Source: <http://www.foodnetwork.com/recipes/nigella-lawson/chocolate-chocolate-chip-muffins-recipe.html>  
Recipe courtesy of Nigella Lawson

Yield: 12 muffins

## Ingredients

1 3/4 cups all-purpose flour \_\_\_\_\_  
2 teaspoons baking powder \_\_\_\_\_  
1/2 teaspoon baking soda \_\_\_\_\_  
2 tablespoons best quality cocoa powder \_\_\_\_\_  
3/4 cup superfine sugar \_\_\_\_\_  
3/4 cup semisweet chocolate chips, plus 1/4 cup for sprinkling \_\_\_\_\_  
1 cup milk \_\_\_\_\_  
1/3 cup plus 2 teaspoons vegetable oil \_\_\_\_\_  
1 egg, beaten \_\_\_\_\_  
1 teaspoon pure vanilla extract \_\_\_\_\_

Bowl 1

Bowl 2

## Directions

Preheat the oven to 400 degrees F. \_\_\_\_\_

\_\_\_\_\_ In a large bowl, stir together: 1 3/4 cup flour, 2 teaspoons baking powder, 1/2 teaspoon baking soda, 2 tablespoons cocoa, 3/4 cup sugar, and 3/4 cup of the chocolate chips.

\_\_\_\_\_ Pour all the liquid ingredients into a small bowl: 1 cup milk, 1/3 cup plus 2 teaspoons vegetable oil, 1 beaten egg, and 1 teaspoon vanilla extract.

\_\_\_\_\_ Mix the dry and wet ingredients together, remembering that a lumpy batter makes the best muffins.

Spoon into the prepared muffin cases. \_\_\_\_\_ and \_\_\_\_\_

\_\_\_\_\_ Sprinkle the remaining 1/4 cup chocolate chips on top and then bake for 20 minutes or until the muffins are dark, risen and springy.

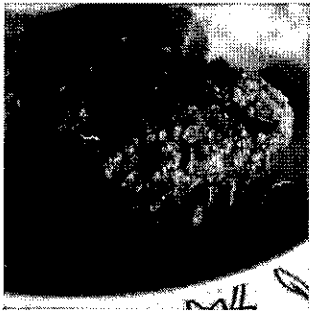
Wash Dishes: \_\_\_\_\_

Dry Dishes and Put Them Away: \_\_\_\_\_

Put all ingredients back: \_\_\_\_\_

Sweep your kitchen: \_\_\_\_\_

Clean and Sanitize counters and table \_\_\_\_\_



# To Die For Blueberry Muffins

Recipe By: Colleen

"These muffins are extra large and yummy with the sugary-cinnamon crumb topping. I usually double the recipe and fill the muffin cups just to the top edge for a wonderful extra-generously-sized deli style muffin. Add extra blueberries too, if you want!"

## Ingredients

- 1 1/2 cups all-purpose flour
- 3/4 cup white sugar
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/3 cup vegetable oil
- 1 egg 1/3 cup milk
- 1 cup fresh blueberries (Wash + Drain)
- 1/2 cup white sugar
- 1/3 cup all-purpose flour
- 1/4 cup butter, cubed
- 1 1/2 teaspoons ground cinnamon

Bowl 1 (step 2)

Bowl 2 (step 3)

Topping

## Directions: DAY 1

1. Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with muffin liners. \_\_\_\_\_
2. Combine 1 1/2 cups flour, 3/4 cup sugar, 1/2 teaspoon salt and 2 teaspoons baking powder. \_\_\_\_\_
3. Place 1/3 cup vegetable oil into a 1 cup measuring cup; add the egg and enough milk to fill the cup. \_\_\_\_\_
4. Mix this with flour mixture. Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture. \_\_\_\_\_

## Day 2:

5. To Make Crumb Topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Mix with fork, and sprinkle over muffins before baking. \_\_\_\_\_ and *pastry blender*
6. Bake for 20 to 25 minutes in the preheated oven, or until done. \_\_\_\_\_

# CHOCOLATE CHIP MUFFINS

## INGREDIENTS

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- 2 cups all-purpose flour
- $\frac{1}{3}$  cup light-brown sugar, packed
- $\frac{1}{3}$  cup sugar
- 2 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{2}{3}$  cup milk
- $\frac{1}{2}$  cup butter, melted and cooled
- 2 eggs, lightly beaten
- 1 teaspoon vanilla
- ~~1 (11 1/2 ounce) package~~ <sup>1/4 c.</sup> milk chocolate chips

## DIRECTIONS

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1. Preheat oven to 400°F.
2. Grease twelve muffin cups.
3. In a large bowl, stir together 2 cups flour,  $\frac{1}{3}$  cup brown sugar,  $\frac{1}{3}$  cup white sugar, 2 teaspoons baking powder, and  $\frac{1}{2}$  teaspoon salt.
4. In another bowl, stir together  $\frac{2}{3}$  cup milk, 2 eggs,  $\frac{1}{2}$  cup melted and cooled butter, and 1 teaspoon vanilla until blended.
5. Make a well in center of dry ingredients.
6. Add milk mixture into the well of the dry ingredients and stir just to combine.
7. Stir in chocolate chips.
8. Spoon batter into prepared muffin cups.
9. Now bake for 15-20 minutes or until a toothpick inserted into the center of one muffin comes out clean.
10. Remove muffin tin to wire rack.
11. Cool for 5 minutes.
12. Remove from tins to finish cooling.
13. Serve warm or completely cool.

# Apple-Oatmeal Muffins

## Ingredients:

1 ½ cups all purpose flour

1 cup quick cooking oats

2 ¼ teaspoons baking powder

1 teaspoon salt

½ teaspoon ground cinnamon

*Step 1*  
*Bowl 1*

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¾ cup sugar

2 large eggs

1 stick butter, melted and cooled

½ cup whole milk

*Step 2*  
*Bowl 2*

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1 apple, peeled and cut into ¼ inch dice (1 ¼ cups)

## Directions:

DAY 1:

1. In a medium bowl, whisk together 1 ½ cups flour, 1 cup oats, 2 ¼ teaspoons baking powder, 1 teaspoon salt, and ½ teaspoon ground cinnamon.  
\_\_\_\_\_ and \_\_\_\_\_
2. In a separate bowl, whisk together ¾ cup sugar, 2 eggs, 1 stick of butter (melted and cooled), and ½ cup milk. \_\_\_\_\_
3. Stir wet ingredients into the well of the dry ingredients. Mix until well blended, then stir in apple. \_\_\_\_\_

DAY 2:

4. Preheat oven to 350 degrees. \_\_\_\_\_
5. Line a standard 12 cup muffin in with baking cups. \_\_\_\_\_ + \_\_\_\_\_
6. Divide batter evenly between muffin cups. \_\_\_\_\_ + \_\_\_\_\_
7. Bake until top springs back when lightly touched, about 20 min. \_\_\_\_\_
8. Cool in pans on cooling racks.



# Apple Pie Muffin

Source: Allrecipes.com

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt

Step 1  
Bowl 1

- 
- 1 egg
  - 1 cup buttermilk
  - 1/2 cup butter, melted
  - 1 teaspoon vanilla extract

Step 2  
Bowl 2

- 1 1/2 cups packed brown sugar
- 2 cups diced apples (washed and peeled)

- 
- 1/2 cup packed brown sugar
  - 1/3 cup all-purpose flour
  - 1 teaspoon ground cinnamon
  - 2 tablespoons butter, melted

Topping  
DAY 2

## Directions

### DAY 1:

1. In a large bowl, stir together 2 1/4 cups flour, 1 teaspoon baking soda, and 1/2 teaspoon salt.  
\_\_\_\_\_
2. In a separate smaller bowl, mix together 1 egg, 1 cup buttermilk, 1/2 cup melted butter, 1 teaspoon vanilla and 1 1/2 cups of brown sugar until sugar has dissolved. \_\_\_\_\_ and  
\_\_\_\_\_
3. Pour into the flour mixture and sprinkle the 2 cups diced apple into the bowl as well. \_\_\_\_\_
4. Stir just until everything is blended.

DAY 2:

5. Preheat the oven to 375 degrees F (190 degrees C). Grease a 12 cup muffin tin or line with paper muffin cups. \_\_\_\_\_
6. Spoon muffin batter into the prepared muffin tin, (either prepared with cooking spray or muffin liners). Fill the muffin tins or muffin liners 2/3 full. \_\_\_\_\_ and \_\_\_\_\_
7. In a small bowl, stir together 1/2 cup of brown sugar, 1/3 cup flour and cinnamon. <sup>1 tsp</sup> \_\_\_\_\_
8. Drizzle in 2 tablespoons of melted butter while tossing with a fork until well blended.  
\_\_\_\_\_
9. Sprinkle this over the tops of the muffins. \_\_\_\_\_
10. Bake for 25 minutes in the preheated oven, or until the tops of the muffins spring back when lightly pressed. (or use toothpick and if it comes out clean they are cooked)
11. Place pans on cooling racks.

# DONUT MUFFINS

Allrecipes.com

## Ingredients

- 1/2 cup white sugar
  - 1/4 cup butter or margarine, melted
  - 3/4 teaspoon ground nutmeg
  - 1/2 cup milk
  - 1 teaspoon baking powder
  
  - 1 cup all-purpose flour
  - 1/4 cup butter or margarine, melted
  - 1/2 cup white sugar
  - 1 teaspoon ground cinnamon
- } For Day 2 Topping

## Directions

DAY 1:

1. Mix 1/2 cup sugar, 1/4 cup melted butter, and 3/4 teaspoon nutmeg in a large bowl.  
\_\_\_\_\_
2. Stir in the 1/2 cup milk, then mix in the 1 teaspoon baking powder and 1 cup flour until just combined. \_\_\_\_\_

3. Fill the prepared mini muffin cups about 2/3 full. \_\_\_\_\_ + \_\_\_\_\_ )

DO  
↓ DAY 2

DAY 2:

4. Preheat oven to 375 degrees F (190 degrees C). \_\_\_\_\_
5. Grease 24 mini-muffin cups or put mini muffin liners in pan. \_\_\_\_\_
6. Bake in the preheated oven until the tops are lightly golden, 15 to 20 minutes. \_\_\_\_\_  
\_\_\_\_\_
7. While muffins are baking, place 1/4 cup of melted margarine in a bowl. \_\_\_\_\_
8. In a separate bowl, mix together 1/2 cup of sugar with the 1 teaspoon cinnamon.  
\_\_\_\_\_
9. Remove completed muffins from the oven and put the pans on cooling racks.  
\_\_\_\_\_
10. Remove muffins from their cups, dip each muffin in the melted butter, and roll in the sugar-cinnamon mixture. \_\_\_\_\_ and \_\_\_\_\_
11. Let cool and serve.

*Fill each 2/3 full*

# Coffee Cake Muffins

Source: Better Homes and Gardens

## Ingredients

- 3 Tbsp all-purpose flour
- 3 Tbsp brown sugar
- 1/4 tsp ground cinnamon

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- 2 Tbsp butter or margarine

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- 1 1/2 c all-purpose flour
- 1/2 c granulated sugar
- 1 1/4 tsp baking powder
- 1/2 tsp ground cinnamon
- 1/4 tsp ginger
- 1/4 tsp baking soda
- 1/4 tsp salt

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- 1/4 c butter or margarine

Step 1+2  
Bowl 1  
Topping

Step 3+4  
Bowl 2

- 1 egg, beaten
- 1/2 c buttermilk\* (see info for substitute if needed)

Step 5  
Bowl 3

## DAY 1:

1. *For topping:* In a small bowl, stir together the 3 tablespoons flour, 3 tablespoons brown sugar, and the 1/4 teaspoon cinnamon; \_\_\_\_\_
2. Cut in (with pastry blender) the 2 tablespoons solid butter until mixture resembles coarse crumbs; **set topping aside.** \_\_\_\_\_
3. In a medium bowl, stir together the 1 1/2 cups flour, 1/2 cup granulated sugar, 1 1/4 teaspoon baking powder, 1/2 teaspoon cinnamon, 1/4 teaspoon ginger, 1/4 teaspoon baking soda, and 1/4 teaspoon salt \_\_\_\_\_ and \_\_\_\_\_
4. Cut in the 1/4 cup butter until mixture resembles coarse crumbs (use pastry blender).  
\_\_\_\_\_
5. In another bowl, combine 1 beaten egg and 1/2 cup buttermilk; \_\_\_\_\_
6. Add egg mixture all at once to flour mixture; stir just until moistened (batter should be lumpy).  
\_\_\_\_\_

DAY 2:

1. Make sure oven is set to 400 degrees. \_\_\_\_\_
2. Grease twelve 2 1/2-inch muffin cups or line with paper bake cups . \_\_\_\_\_
3. Spoon half of the batter into the prepared muffin cups, filling each one-third full. \_\_\_\_\_
4. Top with half of the topping, the remaining batter, and the remaining topping. \_\_\_\_\_
5. In 400 degree oven, Bake for 15 to 18 minutes or until golden and a wooden toothpick inserted in center comes out clean. \_\_\_\_\_
6. Cool in muffin cups on a wire rack for 5 minutes. \_\_\_\_\_
7. Remove from muffin cups; serve warm. \_\_\_\_\_