

One Muffin, Many Flavors

Adapted From Sallysbakingaddiction.com



INGREDIENTS:

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 cup (1 stick) unsalted butter, softened to room temperature
- 3/4 cup brown sugar
- 2 large eggs
- 1/2 cup (4 oz) vanilla yogurt
- 1/4 cup milk

DIRECTIONS:

1. Preheat oven to 350°F. Spray 12-count muffin pan with nonstick spray or line with cupcake liners.
2. Whisk flour, baking powder, baking soda, salt, and cinnamon together. Set aside.
3. In large bowl, beat the butter until smooth and creamy. Add the brown sugar and beat until creamed. Add the eggs and yogurt and beat for about one minute, until well combined. Scrape down sides of bowl as needed.
4. Pour the dry ingredients into the wet ingredients and stir until just combined. Add the milk and continue to mix until combined. Gently fold in the additions (see suggestions below).
5. Divide batter evenly into muffin pan, filling each up to the top. Bake muffins for 20-25 minutes, until toothpick inserted in the center comes out clean.
6. Allow muffins to cool in pan for 5 minutes, then transfer to wire rack to continue cooling.

Variations

Blueberry: Defrost 1 to 1.5 cups berries in the microwave briefly, then fold into muffin batter in step 4.

Apple: Add 1 cup shredded apple and an additional 1/2 teaspoon cinnamon to batter in step 4.

Banana: Leave out the yogurt in step 3 and add 3/4 cup mashed banana instead.

Carrot: Add 1/2 teaspoon ground ginger and 1/4 teaspoon ground nutmeg to dry ingredients in step 1. Add two carrots, peeled and grated, 1/2 cup raisins, and 1/2 cup chopped walnuts (optional) to batter in step 4.

What other flavor combinations can you come up with?

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