



Master Muffin Recipe

Makes 8 large bakery-style muffins (or 12 standard sized muffins)

Steps

1. Preheat oven to 425°F. Line a standard muffin pan/tin with paper liners (or spray well with non-stick spray).
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt and cinnamon.
3. In the bowl of an electric mixer fitted with a paddle attachment begin beating the brown sugar, oil and applesauce until mixture is light - about 2 minutes. Scrape down the sides of the bowl and add the eggs, yogurt and vanilla extract. Beat on medium speed until mixture is combined.
4. Pour the dry ingredients into the wet and mix on medium speed until just combined. Scrape down the sides of the bowl and fold in the milk. Fold in any add-ins desired (see note below).
5. Scoop the batter into the muffin tin with a large cookie or ice cream scoop. Sprinkle tops with sugar, if desired. Bake for 5 minutes at 425°F then lower temp to 350°F and bake for another 15 - 20 minutes or until the tops are golden brown and a toothpick inserted in the center comes out clean or with dry crumbs when inserted in the center.
6. Let muffins cool for 10 minutes before removing them from the pan. These are best eaten the day of but will keep for a few days stored in an airtight container.

Ingredients

- 1 $\frac{3}{4}$ cups all purpose flour, fluffed, spooned and leveled
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ cup canola oil
- $\frac{1}{2}$ cup unsweetened applesauce
- $\frac{3}{4}$ cup brown sugar, packed
- 2 large eggs, at room temperature
- $\frac{1}{2}$ cup plain yogurt, at room temperature
- 1 $\frac{1}{2}$ teaspoons pure vanilla extract
- $\frac{1}{4}$ milk, any kind (buttermilk works nicely too), at room temperature

Add in notes

- To make these berry, omit cinnamon and add 1 tablespoon lemon zest and fold in 1 $\frac{1}{2}$ cups of berries as instructed in step 4. Top with granulated sugar.
- For chocolate chip, fold in 1 cup chocolate chips as instructed in step 4. To make them streusel-style, top with crumb topping (see below). Make sure to press the crumb topping into the batter before baking.
- Use a crumb topping on an apple, berry or coffee cake-style muffin. For the topping combine $\frac{1}{2}$ cup packed brown sugar, 1 tablespoon coarse sugar (*sugar in the raws*), 1 teaspoon cinnamon, 2 tablespoons melted butter, $\frac{2}{3}$ cup all-purpose flour (or oat flour). Use crumb mixture as a topping or in the middle of muffins.
- For apple, increase cinnamon to 1 $\frac{1}{2}$ teaspoons and add $\frac{1}{2}$ teaspoon nutmeg. Fold in 1 cup peeled and chopped apples and 1 cup your choice of chopped nuts as instructed in step 4.