

muffins

Sweet & Savory Comfort Food

muffins takes basic breakfast staples to a palate-pleasing new level!

From comforting favorites to spicy surprises, these delicious recipes include nourishing breakfast staples, fruity bites for brunch, savory morsels that go great with soups and salads, and delightfully decadent excuses to indulge. These tasty, sweet, and flavorful muffins make eating fiber, fruit and vegetables more fun than ever!

Muffin recipes like Honey Bran, Saucy Blueberry Lemon, Raspberry Wine, Jalapeño Corn, Double Fudge, and Spicy Chocolate will brighten your day. With keen ideas for ingredient substitutions, helpful baking methods, and other useful kitchen tips, you will soon be creating wonderful treats for your friends and family. There's muffin to it!

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CYNDI DUNCAN & GEORGIE PATRICK

muffins

Duncan & Patrick



Easy and delicious recipes that are bursting with flavor in every bite!

Whether you're looking for a sunny way to begin your day or for a tasty snack, these muffins are perfect for any occasion.

CYNDI DUNCAN and GEORGIE PATRICK live in Colorado near the foothills of the beautiful Rocky Mountains. A love of good friends and good food led them to publish the Benjamin Franklin Award-winning *Nothin' but Muffins*, along with a quick cooking series, and two cookie books. They are also the authors of *101 Things To Do With Zucchini*.

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crunchy apple

THIS APPLE MUFFIN RECIPE MAKES GREAT MUFFIN TOPS.

1 cup sugar

1/2 cup oil

2 eggs

1 teaspoon vanilla

1 1/2 cups flour

1 teaspoon baking soda

1/2 teaspoon apple pie spice

2 cups grated apples

*1/2 cup chopped walnuts,
optional*

1/2 cup raisins, optional

crunch topping:

1/4 cup butter

1/2 cup flour

3 tablespoons sugar

Preheat oven to 350 degrees F. Spray muffin cups with nonstick cooking spray.

Cream sugar, oil, eggs and vanilla in small bowl.

Mix together flour, baking soda and apple pie spice in large bowl. Add creamed mixture, stirring just until moistened. Fold in apples, nuts and raisins.

Fill muffin cups 2/3 full.

For crunch topping, mix butter, flour and sugar with fork or pastry blender in medium bowl. Spoon evenly over batter in muffin cups.

Bake for 25–30 minutes. Makes 12 muffins.



spicy chocolate



A CURRENT TREND OF BLENDING CHILE, CINNAMON AND CHOCOLATE GIVES THIS MUFFIN AN UNUSUAL FLAIR.

2 cups flour
1/2 cup sugar
*1/2 cup firmly packed
brown sugar*
1/4 cup cocoa
2 teaspoons baking powder
1 teaspoon instant coffee
1 teaspoon chile powder
3/4 teaspoon cinnamon
2 eggs
1 cup milk
1 tablespoon vinegar
1/3 cup butter, melted
1 teaspoon vanilla

topping:

3 tablespoons sugar
1 1/2 teaspoons chile powder

Preheat oven to 400 degrees F. Spray muffin cups with nonstick cooking spray.

In large bowl, combine flour, sugars, cocoa, baking powder, instant coffee, chile powder and cinnamon.

In medium bowl, whisk eggs, milk, vinegar, butter and vanilla. Stir into dry ingredients just until moistened. Fill muffin tins 3/4 full.

For topping, combine sugar and chile powder in small bowl. Sprinkle topping mixture on batter.

Bake for 15–20 minutes. Makes 12 muffins.