

Quick and Easy Muffins by Food Storage Moms

Apple Cinnamon Muffins

Ingredients:

1/3 cup milk

3/4 cup sugar

1/3 cup oil (I use vegetable)

1-1/2 teaspoons cinnamon

2 teaspoons baking powder

1/2 teaspoon salt

1 egg

1-1/2 cups flour

2 apples peeled, cored and diced

Topping-mix with fork and sprinkle over muffins before baking

1/2 cup sugar

1/2 cup butter-chopped or cubed into small pieces

1/3 cup flour

2 teaspoons cinnamon

Instructions:

Preheat the oven to 400 degrees. Combine the milk, sugar, oil, cinnamon, baking powder, salt and egg. Add the flour and fold in the apples. Grease the muffin tin. Sprinkle the topping over the muffins before baking. Bake for 20-25 minutes or until a toothpick comes out clean.

Crunchy Top-Blueberry Muffins

Ingredients:

1/3 cup oil (I use vegetable oil)

3/4 cup sugar

1 egg

1/3 cup milk

1/2 teaspoon salt

2 teaspoons baking powder

1-1/2 cups flour

1 cup fresh blueberries

Topping-mix with a fork and sprinkle over the muffins

1/4 cup butter sliced into small pieces

1/3 cup flour

1/2 cup sugar

1-1/2 teaspoons cinnamon

Instructions:

Preheat the oven to 400 degrees. Combine the oil, sugar, egg, milk, salt, baking powder. Slowly add the flour and fold in the blueberries. Sprinkle the topping on the muffins before baking. Bake for 20-25 minutes or until golden brown.

My Favorite Oatmeal Muffins

Ingredients:

1 cup milk

1 cup quick cooking oats

1 egg

1/4 cup oil (I use vegetable oil)

1/4 cup sugar

1/2 teaspoon salt

2 teaspoons baking powder

Instructions:

Preheat oven to 425 degrees. Combine the milk and oats, soak for 15 minutes. Add the dry mixture to the wet mixture. Do not over-mix the batter. Fill the greased muffin tin 3/4 full and bake for 20-25 minutes or until a toothpick comes out clean. Sometimes a plain oatmeal muffin just works, need I say more. These are very moist and go with any breakfast.

The Best Pumpkin Banana Muffins Ever

Ingredients:

4 eggs

2/3 cup butter-softened

1 teaspoon vanilla

1-1/2 cups sugar

3-1/2 cups whole wheat flour

2 teaspoons baking powder

1/2 teaspoon baking soda

3 teaspoons cinnamon

1/2 teaspoon salt

1 (15-ounce) can pureed pumpkin

3 bananas-overripe and mashed

12 ounces chocolate chips

Instructions:

Preheat the oven to 350 degrees. This recipe can make 2 large loaves or three dozen muffins.

Cream all the wet ingredients and then slowly add the dry ingredients. Do not overmix or the bread or muffins will be tough. Stir in the chocolate chips. Grease the muffin tins or bread pans. Bake the bread for about 50-60 minutes. Bake the muffins for 25-30 minutes until a toothpick came out clean.

Banana and Pecan Muffins

Ingredients:

4 ripe bananas mashed (I leave a few small chunks of banana)

1/4 cup milk

1/2 cup sugar

1/3 cup oil of choice (I use vegetable)

1/2 teaspoon salt

2 teaspoons baking soda

1 teaspoon vanilla

2 cups flour

1 cup chopped pecans

Instructions:

Preheat oven to 350 degrees. Combine the bananas, milk, sugar and oil. Add the remaining ingredients, next fold in the pecan pieces. Grease the muffin tin and fill 3/4 full. Bake for 20-25 minutes or until golden brown.

Chocolate Chip Banana Muffins

Ingredients:

1-1/2 cups mashed bananas

2/3 cup oil of choice (I use vegetable)

1 slightly beaten egg

1-1/2 teaspoons vanilla

2 tablespoons dry cocoa powder

1/2 cup sugar

1 tablespoon baking powder

1/2 teaspoon salt

2 cups flour

3/4 cup chocolate chips (I prefer the mini chocolate chips)

Instructions:

Preheat the oven to 425 degrees. Cream the bananas, oil, egg, vanilla, cocoa and sugar. Add the rest of the ingredients until mixed together. Grease the muffin tin and fill 3/4 full. Bake for 15-20 minutes until toothpick comes out clean. The combination of banana and chocolate makes these muffins fabulous!