

## Apple Streusel Muffins

Preheat oven to 400°C

Makes 24 muffins

### Muffins

3 c. flour

1/2 c. sugar

4 tsp. baking powder

1 tsp. cinnamon

1/2 tsp. salt

1/4 tsp. nutmeg

1 apple, pared & shredded

1 c. milk

1/2 c. vegetable oil

2 egg, beaten

### Streusel Filling and Topping

2/3 c. brown sugar

1/4 C flour

1 tsp. cinnamon

1/4 C butter

In medium bowl, sift together flour, sugar, baking powder, cinnamon, salt and nutmeg. Stir in apple; set aside.

In small bowl combine milk, oil and egg until blended.

Add to dry ingredients; stir just until moistened.

Divide batter in half and spoon **half** of batter into 24 greased muffin cups.

Make filling/topping by mixing all ingredients together and sprinkle on muffins, reserving 3 tablespoons.

Cover each muffin with remaining half of batter (do not overfill muffin cups).

Sprinkle reserved topping on muffins.

Bake at 400 degrees for 20 to 25 minutes.



# Carrot Pineapple Muffins

Preheat oven to 325 °F

Makes 24 large muffins.

## Dry Ingredients

3 C all-purpose flour  
1 C white sugar  
1 C brown sugar  
1 tsp. salt  
2 tsp. baking powder  
2 tsp. baking soda  
1 Tbsp. cinnamon

## Wet Ingredients

4 eggs  
2 tsp. vanilla  
1 C canola oil  
1/3 C unsweetened apple sauce

## Add-ins

2 C finely shredded carrot  
1 C crushed pineapple and juice (stir tin of pineapple and measure)

1. **Sift** all dry ingredients together into a medium size mixing bowl
2. **Stir** all wet ingredients in a large mixing bowl
3. **Add** dry ingredients into wet ingredients. **Add** in carrot and pineapple and **stir** until ingredients are all moistened. Do not overmix.
4. **Spoon** into greased and floured muffin tins. Only fill muffin tins 2/3 full
5. Bake at 325 °F for about 25-30 minutes.



## Banana Chocolate Chip Muffins

250 ml butter or margarine

500 ml white sugar

2 eggs, unbeaten

2 ml salt

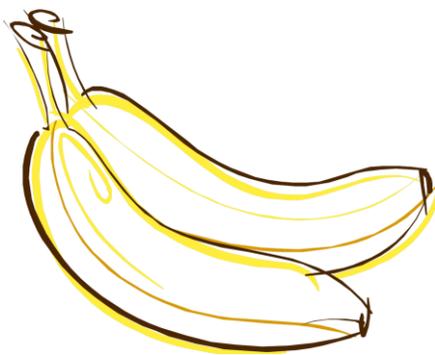
500ml mashed bananas (approximately 4 bananas)

10 ml baking soda (dissolved in approximately 30 ml of hot water)

750 ml flour

250 ml chocolate chips

1. **Preheat** oven to 180°C (350°F)
2. **Cream** together margarine and white sugar in a mixing bowl using a wooden spoon.
3. **Add** unbeaten eggs and salt to mixture and mix well. **Add** mashed bananas.
4. **Pour** 30 ml of hot water into a custard dish and microwave for 30 seconds.
5. **Dissolve** 10 ml baking soda in the hot water. **Add** to mixture and combine well.
6. **Add** 750 ml flour to mixture and **combine** all ingredients long enough to ensure that is moist. A lumpy batter is preferred when making muffins. Gently **fold** in chocolate chips.
7. **Bake** for 22-25 minutes.



## Lemon and Raspberry Streusel Muffins

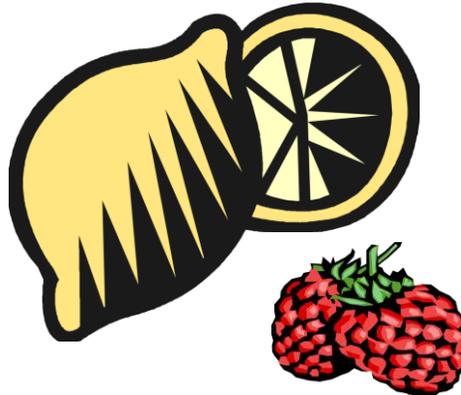
Makes 24 muffins

Preheat oven to 400°F

### Muffin Ingredients

4 cups all-purpose flour  
1 cup granulated sugar  
1 Tbsp. and 1 tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
4 eggs, lightly beaten  
2 cups lemon yogurt  
½ cup apple sauce

1 cup canola oil  
zest of one lemon  
2 cups fresh or frozen raspberries  
juice of one lemon



### Topping

2/3 cup granulated sugar  
½ cup all-purpose flour  
¼ cup butter or margarine

### Muffin Batter

1. In a large bowl, combine the flour, sugar, baking powder, baking soda and salt.
2. In a separate bowl, combine eggs, yogurt, apple sauce, oil, lemon zest and juice; mix well.
3. Stir wet ingredients into dry ingredients until just moistened, DO NOT OVERMIX.
4. Fold in raspberries.
5. Fill paper-lined muffin cups about 2/3 full.

### For Topping

1. Combine sugar, and flour.
2. Using a pastry blender, cut in the margarine until mixture resembles coarse crumbs.
3. Sprinkle about 1 Tbsp. of topping on each muffin.

Bake at 400°F for 18-20 minutes or until muffin tests done.

Cool in pan for approximately 10 minutes before serving or letting cool on a wire rack.

## To Die For Blueberry Muffins

### Makes 24-30 muffins

#### Muffin Batter

4 ½ cups all-purpose flour  
2 ¼ cups white sugar  
1 ½ teaspoons salt  
2 tablespoons baking powder  
1 cup vegetable oil  
3 eggs (lightly beaten)  
1 cup milk  
2 cups fresh/frozen blueberries

#### Topping Mix

½ cup all-purpose flour  
¾ cup white sugar  
1/4 cup butter, cubed  
1 tablespoon ground cinnamon

Preheat oven to 400 degrees F (200 degrees C).  
Grease muffin cups or line with muffin liners.

#### To Make Muffin Batter

Combine (4 ½ C) flour, (2 ¼ C) sugar, salt and baking powder.  
Place vegetable oil, eggs and milk in a medium mixing bowl and stir. Mix this with flour mixture (do not over mix).  
Using a rubber scraper, fold in blueberries.  
Fill muffin cups 2/3 full, and sprinkle with crumb topping mixture.

#### To Make Crumb Topping:

Mix together (1/2 cup) flour, (3/4 cup) sugar, (1/4 cup) butter, and (1 Tbsp cinnamon).  
Mix with pastry blender, until light and crumbly. Sprinkle over muffins before baking.

Bake for 20 to 25 minutes in a preheated oven, or until muffins are done.

