

Better Than Boxed Muffins

Ingredients:

- 2 cups flour
- 1/4 cup sugar
- 1 Tbsp. baking powder
- 1/2 tsp. salt
- 1 egg, beaten
- 1 cup milk
- 1/4 cup oil or melted butter
- 1-2 t. Vanilla, optional
- 2-3 T. sour cream, optional

Directions:

Mix ingredients together. Spoon into a greased [Muffin Pan](#), 2/3 full. Bake at 400° for 20-25 minutes. Makes about 12-15 muffins.

Add these ingredients to a basic muffin mix or recipe to liven up your muffins:

Bacon or Ham – Reduce sugar to 2 Tbsp. and add 1/2 cup chopped bacon or ham

Blueberries – 1 cup, may also add a touch of vanilla

Cherries or cranberries – 2/3 cup of cherries or cranberries, mixed with 2 Tbsp. of sugar first

Dried fruit – 1/2 cup apricots, currants, peaches, figs, prunes, raisins or dates

Nuts – 1/3 cup chopped

Cheese – 1/2 cup grated cheese and 1/8 tsp. paprika

Cornmeal – 1 cup cornmeal and 1 cup flour

Whole wheat – 1 cup whole wheat flour and 1 cup flour. This is especially good with crumbled bacon.

Chocolate chips: 1/2 - 1 c chips, 1 t vanilla

PB Chocolate chip: 1/2 c. chocolate chips, 1/2 c. peanut butter, 1 t vanilla

[Cinnamon Roll Muffins:](#)

1/4 c. Brown sugar, 2 T. Flour, 1/4 c. Melted butter, 1 T. Cinnamon - mix together and swirl on top of the batter before baking. Top with glaze, if desired. Glaze - 3/4 c. powdered sugar, 1-2 T. milk, 1/2 t. vanilla (optional)

Experiment with different flavors and ingredients to make your own favorite. I will continue to add variations as we come up with them as well.