

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

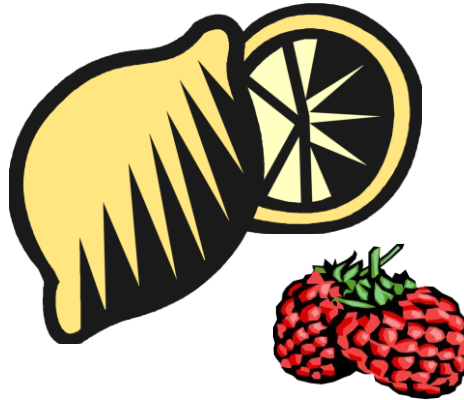
Makes 24 muffins

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.

