

Twenty of the Most Delicious and Simple Muffin Recipes from My Kitchen to Yours

Muffins are the perfect grab-and-go breakfast or snack. They're easy to make, customizable, and always delicious. But if you're tired of the same old muffin recipes, don't worry! I've got you covered.



The Best Muffin Recipes for Keto Cheat Days: Twenty of the Most Delicious and Simple Muffin Recipes from My Kitchen to Yours by Andrea Reynolds

★★★★☆ 4.4 out of 5

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In this article, I'm sharing 20 of my favorite muffin recipes. These recipes are all easy to make, and they use simple ingredients that you can find at any grocery store. But don't let the simplicity fool you! These muffins are packed with flavor and will quickly become your new favorites.

So what are you waiting for? Start baking!

Blueberry Muffins

Blueberry muffins are a classic for a reason. They're moist, fluffy, and packed with juicy blueberries. This recipe is simple to follow and yields a dozen delicious muffins.

Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup melted butter
- 1 egg
- 1 cup blueberries

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Line a muffin tin with paper liners.
3. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
4. In a separate bowl, whisk together the milk, melted butter, and egg.
5. Add the wet ingredients to the dry ingredients and stir until just combined.

6. Fold in the blueberries.
7. Fill the prepared muffin cups about 2/3 full.
8. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.

Chocolate Chip Muffins

Chocolate chip muffins are another classic flavor combination. These muffins are moist and fluffy, with plenty of chocolate chips in every bite. This recipe is simple to follow and yields a dozen delicious muffins.

Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup melted butter
- 1 egg
- 1 cup chocolate chips

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Line a muffin tin with paper liners.

3. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
4. In a separate bowl, whisk together the milk, melted butter, and egg.
5. Add the wet ingredients to the dry ingredients and stir until just combined.
6. Fold in the chocolate chips.
7. Fill the prepared muffin cups about 2/3 full.
8. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.

Banana Nut Muffins

Banana nut muffins are a great way to use up ripe bananas. These muffins are moist and flavorful, with plenty of banana and nut flavor in every bite. This recipe is simple to follow and yields a dozen delicious muffins.

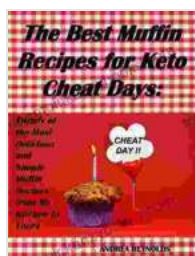
Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup melted butter

- 1 egg
- 1 mashed banana
- 1/2 cup chopped walnuts

Instructions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Line a muffin tin with paper liners.
3. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
4. In a separate bowl, whisk together the milk, melted butter, and egg.
5. Add the wet ingredients to the dry ingredients and stir until just combined.



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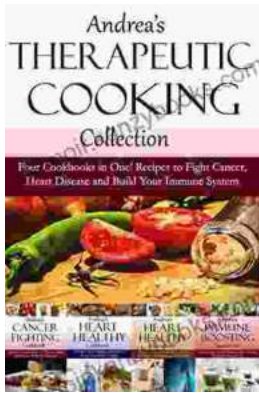
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