

Blueberry Muffins

Ingredients:

- 1 cup sugar
- 1/2 cup butter, softened
- 2 eggs
- 2 tablespoons vegetable oil
- 1 cup sour cream
- 1/2 cup milk
- 1 teaspoon lemon juice
- 3 cups flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- 1 cup fresh blueberries



Directions:

1. Preheat oven to 375 F. Grease muffin tins with spray oil.
2. Beat butter and sugar in a your KitchenAid Mixer until light and fluffy.
3. Stir in eggs until well mixed.
4. Add vegetable oil, stir to combine.
5. Stir in sour cream, milk, and lemon juice into butter mixture until smooth.
6. Whisk flour, baking powder, baking soda and salt in a smaller bowl.
7. Slowly add the flour mixture into the butter mixture until combined. Add remaining half of flour mixture and blueberries into the batter, folding together until combined.
8. Spoon batter into prepared muffin cups.
9. Place muffin cups on center rack of the preheated oven and bake until tops are golden and a toothpick inserted into the center of a muffin comes out clean, 25-30 minutes.

Apple Muffins

Ingredients:

- 2 cups flour
- 1/2 cups sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 3/4 cup apple juice
- 1/2 cup vegetable oil
- 1 egg
- 1 teaspoon cinnamon
- 1 cup apples, peeled, cored and finely diced



Directions:

1. Preheat oven to 400 degrees F. Grease only the bottoms of a muffin tin.
2. In a medium bowl, combine flour, sugar, baking powder, cinnamon, and salt; mix well.
3. In a your KitchenAid Mixer, combine apple juice, oil, and egg; blend well.
4. Add flour mixture to KitchenAid mixture all at once; stir just until dry ingredients are moistened (batter will be lumpy).
5. Stir in chopped apples.
6. Fill muffin tin cups 2/3 full.
7. Bake for 18 to 22 minutes or until toothpick inserted in center comes out clean.
8. Cool 1 minute before removing from the pan.

Banana Crumb Muffins

Ingredients:

- 1 1/2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/3 cup butter melted
- 2 large bananas mashed
- 1 egg
- *Crumble Topping:*
 - 1 tablespoon butter
 - 3/4 cup sugar
 - 1/3 cup packed brown sugar
 - 2 tablespoons flour
 - 1/4 teaspoon cinnamon



Directions:

1. Preheat oven to 375 degrees F. Lightly grease muffin tin.
2. In a large bowl, mix together 1 1/2 cups flour, baking soda, baking powder and salt.
3. In your KitchenAid Mixer, beat together bananas, sugar, egg and melted butter.
4. Stir the banana mixture into the flour mixture just until moistened.
5. Spoon batter into prepared muffin cups.
6. Prepare the topping. In a small bowl, mix together brown sugar, 2 tablespoons flour and cinnamon.
7. Cut-in 1 tablespoon butter until mixture resembles coarse cornmeal.
8. Sprinkle topping over muffins.
9. Bake in preheated oven for 18 to 20 minutes, or until a toothpick inserted into center comes out clean.