



# mix-in muffins



- 1 egg, beaten
- 1 cup milk
- 1/4 cup oil
- 2 cups flour
- 1/2 cup sugar
- 3 teaspoons baking powder
- 1 teaspoon salt

**mix-ins of your choice:**  
 dried fruit, chopped  
 bananas, chopped apples,  
 chocolate chips, jelly,  
 berries, chopped nuts,  
 jam, butterscotch chips,  
 shredded coconut, or your  
 own idea

1. Preheat the oven to 400°F (204°C).
2. Line a muffin pan with 12 liners, or grease and flour the pan.
3. Mix together the egg, milk, and oil in a bowl.
4. Add the flour, sugar, baking powder, and salt. Mix until just combined. Batter will have some lumps.
5. Place 1–2 teaspoons of a mix-in in the bottom of each muffin cup. Fill each cup half full with batter. Use a toothpick to stir in the mix-in.
6. Bake for 20 to 25 minutes. Let cool for 10 minutes, and then remove the muffins from the pan.



Remember to ask an adult for help when you make a Kitchen Crafts recipe.



## kitchen trivia

Did you know that some states in the United States have official muffins? Washington's state muffin is the blueberry muffin, Maryland's is the corn muffin, and New York's is the apple muffin.

An English muffin is a flat, disc-shaped bread. It is made with yeast and isn't sweetened. It's usually split open, toasted, and topped with butter and jam or honey.