



“Make ‘em Your Way” Muffins – Using Master Mix

Like magic, they can be savory or sweet

2-1/2 cups Master Mix
2 to 4 Tablespoons granulated sugar
1 egg
1 cup milk or liquid such as juice, nut milk, or water
Butter and honey if desired

Preheat oven to 425 F degrees. Use nonstick muffin liners or grease muffins pans. Place Master Mix in medium bowl; add sugar; mix well. In small bowl, combine egg and liquid. Add all at once to dry ingredients. Mix until blended. Fill prepared muffin pans 2/3 full. Bake 15 to 20 minutes or golden brown. Yield: 12 large muffins

Try Some Variations:

Cheese Muffins, add 1 cup favorite grated cheese before adding liquid ingredients.

***Pepper Jack Cheese Muffins** – I used grated pepper jack cheese, 1/8 teaspoon ground chipotle pepper, and 2 Tablespoons minced chives. I also only used 2 Tablespoons granulated sugar in place of the 4 Tablespoons in the basic recipe.

***Presto Pesto Cheese Muffins** – I used 2 ounces minced provolone cheese for the prepared recipe and reduced the granulated sugar to 3 Tablespoons. I divided the recipe in half and added 2 teaspoons pesto to one half of the recipe. For the remaining half of batter, I made Jam Filled Muffins.

Blueberry Muffins: Stir 1/3 cup well-drained small blueberries into the muffin batter. I think that ½ teaspoon of orange or lemon zest might give the muffin more flavor.

Banana Muffins: Add 2 Tablespoons granulated sugar, 1 teaspoon cinnamon, 1/4 teaspoon nutmeg to muffin mix. Mash 1 very ripe banana, add 1 teaspoon vanilla and remaining liquid ingredients before adding the liquid to muffin mix. The banana flavor as well as the spices were very light.



Jam-Filled Muffins – Fill each muffin cup with 1/3 batter. Drop 1 teaspoon jam or fruit spread on top of batter. Fill each cup with another 1/3 cup batter to cover the filling.

***Savory Fruit or Pepper Jam Muffins:** I prepared half of the recipe for provolone cheese muffins. Following the directions for Jam-Filled Muffins, I spooned one teaspoon of fig spread in some of them and one teaspoon red pepper relish in the rest. Cover the filling with batter. I found that the thicker fillings worked better than thin jelly.



Upside Down Muffins – Melt 6 Tablespoons butter in small saucepan with 6 Tablespoons brown sugar until combined; stir in chopped pecans as desired. Evenly spread about 1 Tablespoon pecan topping in bottom of each greased muffin cup. Batter fill cups 2/3 full. After baking, wait 5 to 10 minutes; turn muffins upside down to remove from pan onto a cookie sheet. Let rest 2 to 3 minutes. Remove muffin pan. Replace any loose pecans.

***Upside Down Banana Muffins** – I made the banana muffin recipe, using 3 Tablespoons sugar and added a pecan brown sugar topping. I needed to replace a few pecans on several of the muffins. The topping added a nice crunch and flavor to the muffin.

Cook's Note: I really liked the idea that it was so easy to make warm cheese muffins as a side dish for our chili supper. The best part is that it is a Scratch Made Mix, made with my own fresh ingredients. Love that idea! I made several different kinds, combining the recipes. Now, give them a try and create your favorite.

About the Recipe: Using a Scratch Made Master Mix makes baking muffins easier. Master Mix is a combination of fresh ingredients that can be used to prepare savory as well as sweet muffins. I loved the idea that I could add or subtract different flavor combinations. It was fun to serve two different variations that I made from one muffin recipe. The best part was that in 30 minutes, they were on the table.