

HOMEMADE MUFFIN MIX

Ingredients

5 cups all-purpose flour
3/4 cup sugar
2 Tablespoons PLUS 2 teaspoons baking powder
1 $\frac{1}{2}$ teaspoons salt
1 $\frac{3}{8}$ cups shortening or butter

4 tablespoons sugar
5 cups Homemade Muffin Mix
2 eggs
1 $\frac{1}{3}$ cups milk

1 teaspoon cinnamon and 1 cup of mini-chocolate chips
 $\frac{1}{2}$ teaspoon lemon peel, $\frac{1}{2}$ teaspoon lemon or vanilla extract, and 1 cup drained blueberries
3 large bowls
Pastry blender or food processor
Wooden spoon
Rubber spatula
Measuring cups/spoons
Liquid measuring cup
Muffin tins
Muffin liners

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HOMEMADE MUFFIN MIX

Recipes

5 cups all-purpose flour	1 $\frac{1}{2}$ teaspoons salt
$\frac{3}{4}$ cup sugar	1 $\frac{3}{8}$ cups shortening or butter
2 Tablespoons PLUS 2 teaspoons baking powder	

Stir together the flour, sugar, powder, and salt. With a pastry blender, cut in the shortening (or butter), until the mixture resembles coarse crumbs. Stores up to six weeks in refrigerator in a well-sealed container. Makes about 14 cups of mix.

Examples of muffins to make from this mix:

Stir together 2 tablespoons sugar, 2 $\frac{1}{2}$ cups Homemade Muffin Mix, then add 1 egg (beaten) and $\frac{2}{3}$ cup milk. Add ingredients from one of the [variations](#) listed BELOW. Batter will be lumpy.

Variations for muffins:

After making muffin mix from directions ABOVE, choose one of the following and stir in just until mixed:

- 1 teaspoon cinnamon and 1 cup of mini-chocolate chips or $\frac{1}{2}$ cup raisins, craisins, or dried fruit
- $\frac{1}{2}$ teaspoon lemon peel, $\frac{1}{2}$ teaspoon lemon or vanilla extract, and 1 cup drained blueberries or $\frac{1}{2}$ cup poppy seeds
- $\frac{1}{2}$ teaspoon almond flavoring, 1 teaspoon cinnamon, and 1 cup finely chopped nuts (almonds, walnuts, or pecans)
- $\frac{1}{2}$ teaspoon almond extract, $\frac{1}{2}$ teaspoon cinnamon, and 1 cup diced fresh peaches

Bake in 400 degree oven for about 20 minutes. Makes 12 muffins.

Recipe published in The American Country Inn and Bed & Breakfast Cookbook by Kitty E. Maynard and Lucian Maynard, served at Berkson Farms, Enosburg Falls, Vermont

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