

# A Collection of Muffin Recipes



Recipes and Techniques for  
The Perfect Muffins

**The Prepared Pantry**

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# Muffins

## Recipes and Techniques for the Perfect Muffins

### Table of Contents

How to Bake: Muffins (with recipes).....	3
The Secrets of the Dome .....	6
How to Make Refrigerator Bran Muffins .....	6
“Fancy Up” Your Muffins .....	8
Great Granola Muffin Recipe .....	9
Granola and Raisin Muffins.....	11
Cinnamon Orange Walnut Muffins .....	12
Cheddar Pecan Corn Muffins.....	13
Mango Paradise Muffins .....	14
Blueberry Corn Muffin Recipe .....	15
California Golden Raisin Muffins.....	17
Green Pistachio Muffin Recipe .....	18
Nancy’s Indescribably Delicious Banana Muffin Recipe .....	19
Cinnamon Banana Breakfast Muffins.....	21
Sour Cream Rye Muffins.....	22
Streusel Topped Peach Muffins .....	23
Banana Chocolate Chocolate Chip Muffins .....	24
Cherry Pecan Muffins .....	26
Butterscotch Pecan Muffins .....	27
Chocolate Chip Pumpkin Muffins .....	28
Good Earth Pumpkin and Apricot Muffins .....	29
Raggedy Ann Cinnamon Chip Muffins Recipe .....	31
Banana Pecan Muffin Recipe .....	32
How to Convert a Muffin Recipe to a Muffin Tops Recipe.....	33

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## How to Bake: Muffins (with recipes)

*(Revised October, 2006)*

Muffins are a mainstay around our house. They are as nourishing as they are good to eat. They are quicker and easier to make than cookies and usually contain much less sugar and fat. We usually eat them for breakfast but like them with any meal. (For Easter, we served cranberry nut muffins with a ham dinner.) They work well for snacks and desserts as well. Extras can be frozen and heated in the microwave for hot muffins anytime.

Today we will make muffins using the “muffin method”. (Just as there are two major makeup methods for quick breads, there are two methods for muffins—the muffin method and the creaming method.) In the muffin method, the liquids and the dry ingredients are mixed separately and then stirred together until just combined. We will include tips and instructions to make the perfect muffin and some streusel and topping recipes to crown your creations with.

To make muffins using the muffin method, choose a favorite muffin recipe that does not call for the creaming of sugar into the fat. (Look for a recipe that calls for oil or melted butter or, if you prefer, you can use one of our muffin mixes.)

In preparation, grease the muffin tins. We like spray oil from an aerosol can or the spray genie we sell on our site to reach the corners of the tins. Be sure to cover the top edges where the muffins will flow when baking. (You can use paper liners but since the batter adheres slightly to the paper, you will have slightly less volume to the muffins.)

Set the oven to preheat. Temperature is one of the secrets to those nicely domed muffins that you find in the better bake shops. Commercial ovens use precise heat settings and timers. In the kitchen, we can approximate those results by:

Making sure that the oven is completely heated before baking. We like to let the oven sit at full temperature for at least ten minutes before baking so that the heat is well-absorbed into the structure of the oven.

Closing the door as quickly as possible to keep the heat trapped.

Setting the temperature at a higher initial setting and lowering the temperature later. We almost always start out at 425 degrees. The higher heat creates a burst of steam that lifts the batter. (We have experimented with turning the heat down immediately and waiting as long as six or eight minutes before turning it down. It doesn't seem to matter. Just test your muffins to make sure they are done.)

Placing the muffins in the upper third of the oven where it tends to be hotter and the heat more constant.

Always measure flour precisely using a scale if you have one. Muffin recipes are sensitive to the ratio of flour to liquid. Too much flour and the muffin will not rise properly and will be dry. Too little flour and the muffin will flow over the edges of the muffin cup rather than dome nicely. If you need to fine tune your favorite recipe, change the flour by a tablespoon or two.

To make cake-like muffins, use a lower protein flour—cake or pastry flour. Higher protein all purpose or bread flours will make a muffin that is chewier and more bread-like.

Back to the mixing:

To use the muffin method, whisk the dry ingredients together in a large bowl to make sure that the baking powder and other ingredients are well combined. Set aside.

Whisk the egg in a separate bowl with a French whip or fork. Add the other liquids and whisk again. (Some recipes will instruct you to stir the sugar and salt into the liquids, rather than add them to the dry ingredients, to make sure that they dissolve completely and are evenly dispersed. We prefer to do this with most of our muffin recipes.)

Make a well in the center of the dry ingredients. Add the liquid all at once. Stir with a spatula until mixed well and moistened—some lumps will remain. Do not over stir—stirring too much will develop the gluten in the flour and the muffin will not be tender and crumbly. To avoid over stirring, we prefer a spatula or a large spoon to an electric mixer.

If you are using fruit in your muffins, fold them in gently at the end of your mixing with a minimum number of folds. Fruit crushes easily in the thick batter and the juice will stain the batter.

For the creaming method, cream the butter or shortening and sugars together. (The sugar crystals will cut through the fat creating tiny pockets of air. In the heat of the oven, the pockets will expand and help lift the muffins.) After creaming, add the eggs and beat until the mixture turns a lighter color and is soft. Then add the flour followed by the liquids in three or four additions mixing after each. You always start with the flour. Oil and water don't mix and adding the liquid to the creamed mixture will often create an unattractive, curdled mess. The flour will act as a buffer between the oils and water in the liquids

Fill the muffin tins with a large spoon or ice cream scoop. Make sure that the muffin tins are evenly filled so that they bake evenly. Most recipes direct that the

muffin tins be filled 2/3's full to allow room for expansion. If you want high-domed muffins where the domes are higher than the body of the muffins, fill them fuller than that. (Our mixes are designed for full tins.)

Bake the muffins until they are a light golden brown. The muffin top should spring back when gently pressed with the finger and a toothpick inserted in the center should come out clean. Over-baked muffins will be dry and tough. Under baked muffins may be moist and heavy with a doughy center.

It is easy to tear apart hot muffins trying to lift them from the tins. Instead, let the muffins sit for a few minutes and you should be able to easily lift them out intact. Place them on wire racks to continue cooling.

Muffins are best served hot and do not keep well beyond the first day. Freeze any extras.

Now for those streusel recipes that we promised:

### **Brown Sugar and Nut Streusel Topping**

1/2 cup walnut pieces  
1/2 cup brown sugar  
1/2 teaspoon cinnamon  
1 tablespoon cold butter

1. Chop the walnuts into small pieces.
2. Stir the walnuts, brown sugar, and cinnamon together.
3. Cut in the cold butter with a pastry knife or two table knives.
4. Spoon the streusel mixture over the muffin batter evenly before baking.

### **Cinnamon-Sugar Topping**

1/2 cup granulated sugar  
1 teaspoon good quality cinnamon  
6 tablespoons butter, melted

Mix the cinnamon and sugar together in a bowl. When you remove the muffins from the tins, dip the still hot muffins in the butter and then roll the tops in the cinnamon sugar mixture.

## The Secrets of the Dome

It's really easy to make nice, high-domed muffins. Follow these guidelines and your muffins will be the envy of the neighborhood.



**1. Fill your muffin tins.** Time and again, we see recipes that direct you to fill your muffin tins 2/3's full. That's not enough batter for high-domed muffins. Fill your muffin tins nearly full. Your favorite recipe that calls for 12 muffins may only make nine or ten high-domed muffins. Fill any empty tins half full of water.

**2. Make sure that your batter is thick.** In a full tin, a thin batter will flow all over your oven before setting. Your batter should be "spoonable" not pourable.

**3. Get your oven hot enough.** Set your oven temperature to 425 degrees. Yes, we know, most recipes list a temperature of 350 or 375 degrees Fahrenheit. You need a high temperature to create a burst of steam which will lift the top of the muffin and quickly set the starches and proteins in the muffin. After six or eight minutes, set the temperature back to the lower setting. If you leave it on the high temperature, the muffins will bake too rapidly and will likely be crusty.

There it is—three simple rules to make very attractive muffins.

## How to Make Refrigerator Bran Muffins

Most of us experience busy mornings. Baking for breakfast is just out of the question. But how would you like to have healthy, out-of-the-oven bran muffins for breakfast while investing little of your busiest time? With these Refrigerator Bran Muffins, you can have hot muffins in less time than it takes to stop by the bakery. And with all natural ingredients, bran, and whole wheat flour, you'll know that you are starting your day right.

With this recipe, you can save time and effort on those hurried occasions by making up the batter ahead. Better yet, make double or triple batches and always have batter on hand. Store it the refrigerator in a covered container for up to three weeks, then fill the muffin tins that you need and return the rest to the refrigerator for another day. Let the muffins bake while you do your other tasks.

If you prefer, you can make these muffins without refrigeration and still store any leftover batter until you are ready to bake more muffins.

The following recipe makes about 18 large muffins. The recipe can be doubled or tripled to make plenty of batter for later occasions.

## **Refrigerator Bran Muffins Recipe**

### **Ingredients**

3 cups all-bran cereal such as All Bran or Bran Buds  
1 cup raisins  
1/2 cup melted butter  
1 cup very hot water  
2 large eggs  
2 cups buttermilk  
1 cup sugar  
2 cups all-purpose flour  
1 cup stone ground wheat flour  
1 tablespoon baking soda  
1/2 teaspoon salt

### **Directions**

Preheat the oven to 400 degrees.

1. In a medium bowl, add the cereal and raisins and then the very hot water. Stir in the melted butter. Set it aside to soak.
2. In another bowl, whisk the eggs and stir in the buttermilk and sugar until the sugar is dissolved.
3. In a large bowl, whisk the flours, salt, and baking soda together until well combined.
4. Make a crater in the dry ingredients. Pour in the egg mixture and the cereal mixture and then stir with a spatula until combined.
5. If you choose to make muffins now, fill well-greased tins two-thirds full. Refrigerate the remaining batter in a covered container in the refrigerator.
6. Bake the muffins for 14 to 18 minutes or until they test done. Let them sit in the tins for several minutes and then remove them to wire racks to cool. Freeze any leftovers.

This is a great recipe to use in your RV. Simply mix the muffins in the kitchen at home and pack the batter in the RV. You can bake up as many muffins as you need anytime that you need them.

## “Fancy Up” Your Muffins

We introduced muffins to you last week and many of you bought our new Apple Oat Muffin Mix. Now we're going to tell you how to “fancy up” your muffins. We'll show you how to add a touch of orange to your muffins, put a fancy graham crumb topping on them, or top them with cream cheese. You can do this with your Apple Oat Muffins or a recipe of your choice.



First, for the orange muffins . . .

Pick a recipe that uses baking soda (or baking soda and baking powder) as a leavener. Baking soda is alkaline and needs an acid to complete the chemical reaction that causes the bubbles. Buttermilk is the acid most often used. Since orange juice is an acid, you can use that in place of buttermilk. Add a streusel topping and include one tablespoon of orange zest. Here is a streusel topping mix that works well:

### Orange Nut Streusel Topping

#### Ingredients

1/2 cup walnut pieces  
1/2 cup brown sugar  
1/2 teaspoon cinnamon  
2 tablespoon orange zest (the zest from one large orange)  
1 tablespoon cold butter

#### Directions

1. Chop the walnuts into small pieces.
2. Stir the walnuts, brown sugar, cinnamon, and orange zest together.
3. Cut in the cold butter with a pastry knife or two table knives.
4. Spoon the streusel mixture over the muffin batter evenly before baking.

You can use our Apple Oat Mix to create Apple-Orange Muffins. Simply substitute orange juice for the water, add the streusel, and bake as directed. To learn more about Apple Oat Muffins, [click here](#).

To put a fancy graham crumb topping on your muffins . . .



## Oat-Graham-Brown Sugar Topping

### Ingredients

1/2 cup brown sugar  
1/4 cup rolled oats  
2 sheets of graham crackers, crushed  
1/2 teaspoon cinnamon  
6 tablespoons cold butter, cut in pieces

### Directions

1. Mix the first four ingredients together.
2. Cut the butter in with a pastry knife.
3. Spoon on top of the muffins.
4. Bake as directed.

To put a cream cheese frosting on your muffins . . .

## Cream Cheese Topping

### Ingredients

8 ounces cream cheese  
4 tablespoons flour  
1/2 teaspoon lemon extract  
1 egg  
1/3 cup sugar

### Directions

1. In a small bowl, beat the cream cheese until soft
2. Add the other ingredients and continue beating until the mixture becomes soft and smooth.
3. Spoon the mixture over the top of the muffins.
4. Bake as directed. The topping will increase baking time by at least several minutes. Be sure and test the muffins for doneness with a toothpick inserted in the center of the largest muffin. If it does not come out clean, continue baking.



## Great Granola Muffin Recipe

This is a great muffin recipe--not sweet and cake-like—and just right for breakfast.

We wondered what the granola would be like laced through this muffin. It reminds us of the bran cereal in a bran muffin—though it's lighter in texture. It's a hearty, wholesome, muffin your whole family will enjoy.

This is another easy recipe to make. This recipe uses the “muffin method” for mixing.



### **Ingredients**

1 1/3 cup flour  
2 cups granola  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt

2 eggs  
1/3 cup brown sugar  
1 cup buttermilk  
1/4 cup canola oil  
1 teaspoon vanilla

### **Directions**

Preheat the oven to 400 degrees. Prepare the muffin tins by greasing them well.

1. Combine the dry ingredients including the granola in a large bowl.
2. Whisk the egg, brown sugar, buttermilk, oil and vanilla together until the sugar is dissolved and the mixture is smooth.
3. Pour the liquid ingredients into the dry ingredients. Mix with a spatula until just combined.
4. Scoop the batter into the prepared tins. Sprinkle the tops with oats. Bake for 15 minutes or until the muffins test done. After the muffins have cooled for several minutes, remove them from the tins to cool on a wire rack.

Makes ten medium or 12 small muffins.

**Note:** Different granolas may absorb moisture differently. Add milk or flour if needed to get the right consistency.

## Granola and Raisin Muffins

A tender, nearly cake-like muffin made sweet with raisins. The buttery crumb loaded with granola is just right. Even though this is tender and rich, it has more granola than flour so you know it's better for you.



This recipe uses the “creaming method” for mixing.

### Ingredients

1 1/4 cup flour  
1 3/4 cups granola  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt

6 tablespoon butter  
1/3 cup brown sugar  
1 egg  
1 teaspoon vanilla extract  
1 cup buttermilk  
3/4 cup raisins

### Directions

Preheat the oven to 400 degrees. Prepare the muffin tins by greasing them well.

1. Combine the dry ingredients including the granola in a large bowl.
2. Cream the butter and sugar together in a mixer with the paddle attachment. Beat the egg into the creamed mixture until light and fluffy. Add the vanilla.
3. Alternately add part of the dry ingredients and part of the buttermilk, briefly mixing until combined and then add the remainder.
4. Fold in the raisins.
5. Scoop the batter into the prepared tins. Sprinkle the tops with oats. Bake for 15 minutes or until the muffins test done. After the muffins have cooled for several minutes, remove them from the tins to cool on a wire rack.

Makes ten medium or 12 small muffins.

**Note:** Different granolas may absorb moisture differently. Add milk or flour if needed to get the right consistency.

## Cinnamon Orange Walnut Muffins

Orange and walnuts make a wonderful combination in a morning muffin. This muffin recipe makes muffins that are light and cake-like and sure to be a hit with your family. We topped these muffins with a cinnamon and turbinado sugar topping for a touch more flavor and a delightful crunch. We think this will become a favorite family recipe.



### Cinnamon Orange Walnut Muffin Recipe

#### Ingredients

2 1/4 cups all-purpose flour  
3 tablespoons orange zest  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon ground [cinnamon](#)  
1/4 teaspoon salt  
1/2 cup butter  
1 cup granulated sugar  
1 teaspoon vanilla  
2 large eggs  
1/2 cup sour cream  
1/2 cup orange juice  
1 cup [walnut](#) pieces  
2 tablespoons [turbinado sugar](#)  
1/2 teaspoon ground [cinnamon](#)

#### Directions

Preheat the oven to 375 degrees.

1. Mix the flour, zest, leaveners, cinnamon, and salt together in a medium bowl.
2. Cream the butter and granulated sugar together. Add the vanilla and then the eggs, beating after each. Beat until light and fluffy. Mix in the sour cream and orange juice.
3. Add the dry ingredients to the creamed mixture mixing only until combined.

Add the walnuts.

4. Fill twelve well-greased muffin tins. Mix the turbinado sugar and 1/2 teaspoon cinnamon together in a small bowl or cup. Sprinkle over the batter in the muffin tins.

5. Bake for 20 to 25 minutes or until done. Remove the muffins to a wire rack to cool.

## Cheddar Pecan Corn Muffins

When we were putting this together, folks thought this was a really strange combination. When they tried them, they decided that “wonderful” was a more appropriate adjective than “strange”. These were especially good warm with butter and a tart jam. (Cherry jam was our first choice although red currant was very good also.) There’s something about the sweet fruity taste of jam that seems to bring out the best in cornbread crunchiness.



### Cheddar Pecan Corn Muffins

#### Ingredients

1 cup yellow cornmeal  
1 cup all-purpose flour  
1/4 cup granulated sugar  
1/4 teaspoon salt  
1 tablespoon baking powder  
1/4 teaspoon white pepper  
1 1/4 cup shredded cheddar cheese  
3/4 cup chopped [pecans](#) or [walnuts](#)  
2 large eggs  
1 cup milk  
1/4 cup butter, melted

#### Directions

Preheat the oven to 425 degrees.

1. In a medium bowl, mix the dry ingredients together, the cornmeal, flour, sugar, salt, baking powder, and white pepper. Add the cheese and nuts.
2. In another bowl, whisk two large eggs. Add the milk and melted butter.

3. With a spatula, mix the dry ingredients into the liquid mixture. Stir until just combined. Spooned the batter into ten to twelve well-greased muffin tins.
4. Bake for ten minutes until done. Let the muffins sit in the tins for a few minutes and then remove them to wire racks to cool.

## Mango Paradise Muffins

This time of year, the mangos look so luscious, especially since the local fruit is not on yet. With a little luck, you'll find firm, ripe mangos without bruises at reasonable prices. Load up on them.

Now what to do with all those luscious mangoes?

Mangos work well in muffins and quick breads where the moisture enhances the bread.



The following recipe calls for diced mangos and coconut. The recipe also calls for a touch of allspice which complements the mango well. They are topped with a brown sugar streusel. These are great, moist muffins that bake into well-domed attractive treats you'll want to share with your guests.

### Mango Paradise Muffin Recipe

#### Ingredients

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon allspice
- 3/4 cup shredded, sweetened coconut
- 2 large eggs
- 1 cup buttermilk
- 1/4 cup butter, melted
- 1/3 cup brown sugar
- 1 cup diced mangoes
- 3 tablespoons all-purpose flour
- 3 tablespoons brown sugar
- 1/4 teaspoon [cinnamon](#)
- 3 tablespoons butter

## Directions

Preheat the oven to 425 degrees.

1. In a medium bowl, mix the dry ingredients together including the coconut.
2. In another bowl, whisk two large eggs. Add the milk, melted butter, and brown sugar. Add the mangoes.
3. With a spatula, mix the dry ingredients into the liquid mixture. Stir until just combined. Spoon the batter into 10 to 12 well-greased muffin tins. Ten muffins will give you large, nicely-domed muffins. Fill any unused muffins cups half full of water.
4. For the streusel topping, mix together the three tablespoons flour, the three tablespoons brown sugar, and the cinnamon. Cut in the three tablespoons batter until crumbly. Spoon the topping over the batter in the muffin tins.
5. Bake for 15 to 18 minutes until they test done with a toothpick. Let the muffins sit in the tins for a few minutes and then remove them to wire racks to cool.

## Blueberry Corn Muffin Recipe

Corn muffins and blueberries are a classic combination. In this recipe, the corn meal is presoaked for a softer, less gritty texture. The not-too-sweet cornbread muffins set off the blueberries perfectly. While many corn muffins have more flour than cornmeal and are almost cake-like, this recipe maintains its cornbread roots with equal parts of each.



## Ingredients

- 1 1/4 cups cornmeal
- 1/3 cup very hot water
- 3/4 cup vegetable oil
- 3 large eggs, [whisked](#)
- 3/4 cup granulated sugar
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1 tablespoon baking powder
- 1 cup fresh or frozen blueberries

## Directions

Preheat the oven to 425 degrees

1. Measure the cornmeal into a large bowl. Add the hot water and oil and set it aside to soak. Let it soak for fifteen to twenty minutes.

***Baker's Note:*** Soaking the cornmeal before mixing alleviates the gritty texture sometimes found in cornbread. For a more corn-like flavor, use a coarse-ground cornmeal.

2. In the meantime, whisk the three eggs in another medium bowl. Add the granulated sugar, salt, and extracts. Stir until smooth.

3. Mix the flour and baking powder together in a medium bowl.

4. Add the egg and sugar mixture to the cornmeal mixture. Stir with a spatula until smooth.

***Baker's Note:*** Measure the flour by first whisking the flour in the bag to lighten it and then spooning the flour into the measure before screening it off with a straightedge. If you dip the flour from the bag, it will be more packed and dense and you will have too much flour in the recipe. Cornmeal does not pack as readily as flour and we do dip to measure our cornmeal.

5. Add the flour mixture all at once to the wet mixture. Stir with the spatula until just combined. Some lumps should remain.

***Baker's Note:*** This is the classic muffin method of mixing, adding all the dry ingredients to the wet ingredients and mixing with a spatula only until moistened. If you stir too much, you will develop the gluten and your muffin will be chewy instead of tender. Do not use an electric mixer for this mixing.

6. Sprinkle the blueberries over the batter. Do not stir. Spoon the batter into very well greased muffin tins or muffin tins lined with paper cups. Try to catch a few blueberries in each spoonful of batter. Fill the cups until full or almost full.

***Baker's Note:*** As you stir the blueberries into the batter, especially with frozen blueberries, the juice stains the batter. If you sprinkle the blueberries on top and spoon blueberries with the batter, you will reduce the staining.

Filling the cups full will help the muffins dome. If the temperature in the oven is hot enough and the sugar content is not too high, your muffins should dome instead spread.

7. Bake for five minutes at 425 degrees and then lower the temperature to 350 degrees. Bake for another 20 minutes or until the muffins just begin to brown. The baking time will vary depending on how well your oven retains heat after reducing the temperature.

***Baker's Note:*** The initial hot oven creates oven spring which helps the muffins dome. Most of the oven spring is created by steam in the batter.



8. If you are baking your muffins without liners, let the muffins sit in the tins for five to ten minutes before removing the muffins to finish cooling on wire racks.

***Baker's Note:*** *Cornmeal muffins tend to be fragile. You may want to consider paper liners. Because the batter sticks to paper liners, you will not get as much lift with paper liners.*

## California Golden Raisin Muffins

One of our practice recipes in our free baking lessons is for a wonderful bread called [Golden California Raisin Bread](#). It's made with plump golden raisins and a touch of orange and cinnamon. There was just one thing wrong--we have to wait for the yeast to rise to enjoy this combination of flavors. So we set out to make muffins with those same flavors. Now we can wake up to the aroma of golden raisins, orange and cinnamon.



### California Golden Raisin Muffin Recipe

#### Ingredients

1 1/4 cups all-purpose flour  
3/4 cup rye flour, all-purpose flour, or whole wheat flour  
3 tablespoons brown sugar  
1/4 teaspoon salt  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon [cinnamon](#)  
1 tablespoon grated orange peel  
4 tablespoons cold butter  
1/2 cup orange juice  
1/2 cup buttermilk  
1 teaspoon vanilla  
2 large eggs  
1 cup golden raisins  
1 tablespoons granulated sugar  
1/4 teaspoon [cinnamon](#)

#### Directions

Preheat the oven to 425 degrees. Grease 1 regular-sized 12-muffin tin.

1. In a large bowl, stir together the flour, brown sugar, salt, baking powder, baking soda, and cinnamon. Stir in the grated orange peel.
2. Use a pastry knife to cut the butter into the dry ingredients and continue cutting until the mixture is coarse and uniform.
3. In another bowl, stir together the orange juice, buttermilk, vanilla extract, and eggs. Form a well in the dry ingredients and pour in the liquid mixture. Add the raisins. Stir to combine. (Do not over-stir. Some lumps are acceptable.)
4. Spoon the batter into muffin tin. Mix the granulated sugar and cinnamon together and sprinkle on the tops of the muffins. Quickly place the muffins in the oven and reduce the heat to 375 degrees. Let bake for 12 to 15 minutes or until the tops are lightly browned and a toothpick inserted in the center comes out clean. Remove to a rack to cool.

***Baker's note:*** *The initial burst of heat in the hot oven will help the muffins dome. How quickly the muffins bake will depend somewhat on how well your particular oven retains heat.*

## Green Pistachio Muffin Recipe

Green muffins? Well, they're not really green but they are green enough for St. Patrick's Day. Besides, they are very good with pistachios in the muffins and topped on the muffins.

This is a nice crunchy muffin with a great pistachio flavor. Though this was designed for St. Patrick's Day, it is great everyday.

This is an easy muffin to put together but shelling all those pistachios takes a little time. Solve that problem by shelling them in front of the TV the night before.



### Ingredients

- 1 1/3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon lemon zest
- 1/2 cup pistachios, finely chopped
- 1/2 cup butter
- 2/3 cup granulated sugar

2 large eggs  
1 teaspoon vanilla extract  
1/2 teaspoon rum extract  
1/2 cup milk  
1/2 cup pistachios, coarsely chopped

### Directions

Preheat the oven to 425 degrees. Prepare the muffin tins by greasing them well.

1. Combine the dry ingredients including the zest and finely chopped pistachios in a large bowl.
2. Cream the butter and sugar together in a mixer with the paddle attachment. Beat the eggs, one at a time, into the creamed mixture until light and fluffy. Add the vanilla and rum extracts.
3. Starting with about 1/4 of the dry mixture, alternately add part of the dry ingredients and the milk, briefly mixing after each addition. Do not over-mix the batter.
4. Scoop the batter into the prepared tins. Sprinkle the tops with the coarsely chopped pistachios. Place the muffins in the oven and immediately turn the temperature down to 375 degrees. Bake for 15 minutes or until the muffins test done. After the muffins have cooled for five minutes, remove them from the tins to cool on a wire rack.

Makes ten large muffins.

***Baker's Note:*** *It's the finely chopped pistachios that give the muffin a green hue. We used a nut chopper to chop ours finely. You can also chop them in a food processor.*

## Nancy's Indescribably Delicious Banana Muffin Recipe

We found a recipe in the [Nancy's Kitchen newsletter](#) for indescribably delicious banana bread. We modified it and converted it to a muffin recipe. We think you will agree that it really is indescribably delicious.

### Ingredients

*For the muffins:*

1 cup butter



1 1/2 cups granulated sugar  
1/2 teaspoon salt  
2 large eggs  
4 very ripe bananas, mashed  
1 teaspoon vanilla extract  
1/4 cup buttermilk  
1 teaspoons baking soda  
1 teaspoon baking powder  
2 cups all purpose flour

*For the topping:*

3/4 cup butter  
1 1/3 cup brown sugar  
2/3 cup milk  
2 cups chopped walnuts or pecans

## **Directions**

Preheat oven to 425 degrees.

1. Cream the one cup butter, granulated sugar, and salt together. Add the eggs, one at a time, and beat until the mixture is light and fluffy. Add the mashed bananas and vanilla and mix well. Add the buttermilk.
2. In another bowl, sift together flour, baking soda, and baking powder. Fold the flour mixture into the banana mixture, stirring just until combined. Spoon the batter into muffin tins lined with paper liners. The recipe will make about 24 muffins.
3. Bake in the hot oven for five minutes. Then without opening the oven door, turn the oven temperature down to 350 degrees and keep baking for another ten minutes or until the muffins test done. (The total time of 15 minutes will vary depending on how well your particular oven holds heat.) Set the muffins aside to cool.

*For the topping:*

1. Place the oven rack at upper 2/3's level. (One shelf down in our test oven.)
2. Melt the remaining butter in saucepan. Add the brown sugar and milk. Cook the syrup for about five minutes or until it is like a hot caramel sauce, almost soft-ball stage (215 to 220 degrees). Remove the topping from heat and add the chopped nuts. Set the oven to broil.
3. With the muffins in the pans, spread the nut mixture over the muffins. Place the topped muffins back in the oven under the broiler element and cook until the topping is bubbly and brown. You will need to watch very carefully, to make sure that the topping does not burn. In our oven, the topping was done in less than

two minutes. Remove the muffins immediately, before the topping sets up and sticks to the pan.

***Baker's notes:*** *Since this recipe is loaded with bananas that weigh the batter down, special techniques are employed to make the muffins lighter. The batter has extra leavening and calls for careful mixing. The bananas add a lot of moisture to the recipe and the initial hot oven gives the muffins a burst of steam to help create lift. (Make sure that the muffins are completely cooked or the steam-filled muffins will collapse as they cool.) This should give you a lighter muffin but they will not be highly domed.*

Be prepared for the topping to drip and drizzle and make a bit of a mess.

## Cinnamon Banana Breakfast Muffins

This is a great glorified muffin. It is made like banana bread, topped with sliced bananas, brushed with butter, and then covered with a cinnamon and sugar mixture.

This muffin works best in a jumbo muffin tin.



### Ingredients

1 cup butter  
1 cup sugar  
2 large eggs  
1 1/2 cups mashed ripe bananas (about three large)  
1 teaspoon vanilla extract  
2/3 cup buttermilk  
3 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon [cinnamon](#)  
bananas for slicing  
2 tablespoons melted butter for brushing on the cake tops  
1/4 cup [turbinado sugar](#) for sprinkling

### Directions

Prepare the baking molds by greasing well and flouring the bottoms. Texas or jumbo muffin tins work best instead of the standard-sized muffin tins. Preheat the oven to 350 degrees.

1. Cream the butter and sugar together until light and fluffy. Add the eggs and continue beating. Add the bananas, vanilla, and buttermilk.

2. In another bowl, mix the flour, baking powder, baking soda, and cinnamon together.
3. Add the flour mixture to the butter-banana mixture and fold in.
4. Spoon the batter into the prepared molds.
5. Slice the bananas and arrange them on top of the dough. Use as many slices as desired. (Remember, the dough will expand in the oven while the banana slices will tend to become smaller.)
6. Brush the tops with the melted butter and then sprinkle them with turbinado sugar.
7. Bake at 350 degrees for 30 to 35 minutes depending on the size of the baking molds. A toothpick inserted in the center of the cake should come out clean. Cool on wire racks.

## Sour Cream Rye Muffins

“Why are you baking rye muffins?” Merri Ann asked. I was looking for a hearty, whole grain muffin that would work as a breakfast muffin, maybe with eggs and bacon. Merri Ann was picturing rye bread with caraway seeds. If you leave the caraway seeds out, your breads and muffins will be mild-flavored.



These are really great muffins-- flavorful and moist, yet mild.

These well-domed muffins will rank with your best whole grain muffins. (And if you don't tell the kids, they won't know that they are whole grain.) They are moist and soft, not dry. The rye flour makes them tender and without caraway seeds, they are mild and delicious.

This makes a great base recipe. Try them also with golden raisins, walnuts, or both.

### Ingredients

- 1 cup medium or dark rye flour
- 1 cup stone ground whole wheat flour
- 1/2 teaspoon salt
- 1 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon allspice
- 2 large eggs
- 1/3 cup vegetable oil

zest from one orange  
1/4 cup brown sugar  
1 cup sour cream

### Directions

Preheat the oven to 425 degrees.

1. In a medium bowl, mix the flours, salt, baking powder, baking soda, and allspice.
2. In another medium bowl, whisk two large eggs. Add the oil, zest, brown sugar, and sour cream. Blend well.
3. With a spatula, mix the dry ingredients into the liquid mixture. Stir until just combined. Spoon the batter into about eight well-greased muffin tins. Eight muffins will give you large, nicely-domed muffins. Fill any unused muffins cups half full of water.
4. Bake for eight minutes at 425 degrees. Reduce the temperature to 350 degrees and continue baking for another 8 to 10 minutes or until they test done with a toothpick. Let the muffins sit in the tins for about five minutes and then remove them to wire racks to cool.

**Bakers note:** *The burst of heat in the initial high temperature helps dome the muffins.*

**Variations:** These muffins work wonderfully well with dry fruit and nuts. Add three-quarters to one cup of your favorite dried fruit, a 1/2 cup chopped walnuts, or both. Our favorite is golden raisins, but cranberries, and walnuts work very well.

## Streusel Topped Peach Muffins

It's peach season. If you have a couple extra peaches, treat your family to these peach muffins. They are light and airy with nuggets of peaches buried within and topped with a brown sugar streusel.

Muffins can range from hearty and bread-like to rich and cake-like. This is more like the latter—light, topped with a streusel, and sweetened with peaches. The sour cream gives these a richness.



### Ingredients

2 cups all-purpose flour  
1/2 teaspoon salt  
1 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon allspice  
2 large eggs  
1/4 cup vegetable oil  
2 tablespoons milk  
1/3 brown sugar  
1 cup sour cream  
1 cup peaches, peeled and diced

*For the topping:*

1/4 cup all-purpose flour  
1/4 cup brown sugar  
1/2 teaspoon [cinnamon](#)  
2 tablespoons butter

## **Directions**

Preheat the oven to 425 degrees.

1. In a medium bowl, mix the flour, salt, baking powder, baking soda, and allspice.
2. In another bowl, whisk two large eggs. Add the oil, milk, brown sugar, and sour cream. Blend well. Stir in the peaches.
3. With a spatula, mix the dry ingredients into the liquid mixture. Stir until just combined. Spoon the batter into 10 to 12 well-greased muffin tins. Ten muffins will give you large, nicely-domed muffins. Fill any unused muffins cups half full of water.
4. In a small bowl, mix the flour, brown sugar, and cinnamon. Cut the butter in with a pastry knife until you have a coarse mixture. Spoon the topping onto the muffins before baking.
5. Bake for eight minutes at 425 degrees. Reduce the temperature to 350 degrees and continue baking for another 6 to 10 minutes or until they test done with a toothpick. Let the muffins sit in the tins for a few minutes and then remove them to wire racks to cool.

***Bakers note:*** *The peaches add some liquid to this recipe. Depending on how ripe and juicy your peaches are, you may need to adjust the moisture by adding a tablespoon of flour or milk. The batter should be thick and “spoonable”.*

## **Banana Chocolate Chocolate Chip Muffins**



This muffin is scrumptious, our favorite chocolate muffin. The bananas give it a tender moistness and the nuts and chocolate chips are just right. This may be a little indulgent for breakfast but we're sure they won't go to waste.

Yes, this muffin is as good as it sounds—a chocolate muffin with chocolate chips and walnuts with the added flavor and moistness of ripe bananas. This is a great mid-morning snack. It's a fairly sweet muffin but not as sweet as a cookie or cake and still maintains its muffin character. Keep this recipe.

### Ingredients

- 1 3/4 cups all-purpose flour
- 1/4 cup cocoa
- 1/2 teaspoon salt
- 1/2 tablespoon baking powder
- 1/2 teaspoon baking soda
- 2 large eggs
- 1/4 cup vegetable oil
- 1/3 brown sugar
- 2/3 cup sour cream
- 2 tablespoons milk
- 1 cup ripe bananas, mashed (about two small bananas)
- 1 teaspoon vanilla extract
  
- 1/2 cup [walnuts](#), chopped
- 2/3 cup [semisweet chocolate chips](#)

### Directions

Preheat the oven to 425 degrees.

1. In a medium bowl, mix the flour, cocoa, salt, baking powder, and baking soda.
2. In another bowl, mash the bananas. Whisk two large eggs and add those to the bananas. Add the oil, milk, brown sugar, and sour cream. Blend well. Stir in the nuts and chocolate chips.
3. With a spatula, mix the dry ingredients into the liquid mixture. Stir until just combined. Spoon the batter into 10 to 12 well-greased muffin tins. Ten muffins will give you large, nicely-domed muffins. Fill any unused muffins cups half full of water.
4. Bake for eight minutes at 425 degrees. Reduce the temperature to 350 degrees and continue baking for another 6 to 10 minutes or until they test done



with a toothpick. Let the muffins sit in the tins for a few minutes and then remove them to wire racks to cool.

**Bakers note:** *The burst of heat in the initial high temperature helps dome the muffins.*

## Cherry Pecan Muffins

This recipe is very similar to the peach muffin recipe. Again, they are light and airy but are studded with maraschino cherries and topped with a brown sugar streusel.

This is another light, sweet muffin made rich with sour cream. The bright red cherry bits make this a particularly attractive muffin and a delight for kids.



### Ingredients

2 cups all-purpose flour  
1/2 teaspoon salt  
1 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon nutmeg  
2 large eggs  
1/3 cup vegetable oil  
1/4 cup milk  
1/2 teaspoon almond extract  
1/3 brown sugar  
1 cup sour cream  
1 10-ounce jar of maraschino cherries, drained and chopped  
2/3 cup [pecans](#), chopped

*For the topping:*

1/4 cup all-purpose flour  
1/4 cup brown sugar  
1/2 teaspoon [cinnamon](#)  
2 tablespoons butter

### Directions

Preheat the oven to 425 degrees.

1. In a medium bowl, mix the flour, salt, baking powder, baking soda, and nutmeg.
2. In another bowl, whisk two large eggs. Add the oil, milk, extract, brown sugar, and sour cream. Blend well. Stir in the cherries and nuts.
3. With a spatula, mix the dry ingredients into the liquid mixture. Stir until just combined. Spoon the batter into 10 to 12 well-greased muffin tins. Ten muffins will give you large, nicely-domed muffins. Fill any unused muffins cups half full of water.
4. In a small bowl, mix the flour, brown sugar, and cinnamon. Cut the butter in with a pastry knife until you have a coarse mixture. Spoon the topping onto the muffins before baking.
5. Bake for eight minutes at 425 degrees. Reduce the temperature to 350 degrees and continue baking for another 6 to 10 minutes or until they test done with a toothpick. Let the muffins sit in the tins for a few minutes and then remove them to wire racks to cool.

***Bakers note:*** *The burst of heat in the initial high temperature helps dome the muffins.*

## Butterscotch Pecan Muffins

Butterscotch and pecans is a favorite combination. Put them in a muffin and you have a great muffin. Serve them for breakfast, for brunch or as an after school snack. Any time is a good time for steaming hot muffins loaded with goodies like this.



These are great muffins. They are just a little sweeter than most breakfast muffins but quality butterscotch chips make these irresistible. They are best served steaming warm with the chips still melted from the oven heat. If they've cooled, reheat them in the microwave. The turbinado sugar makes the tops crunchy.

### Ingredients

- 1 1/3 cups all-purpose flour
- 3/4 cup whole wheat flour
- 1/2 teaspoon salt
- 1/2 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon [cinnamon](#)

3 large eggs  
1/2 cup vegetable oil  
1/2 cup buttermilk  
1 teaspoon vanilla extract  
3/4 cup brown sugar  
3/4 cup [butterscotch chips](#)  
2/3 cup [pecan](#) pieces  
[turbinado sugar](#) for topping

## Directions

Preheat the oven to 425 degrees. Grease 1 regular-sized 12-muffin tin.

1. In a large bowl, stir together the flours, salt, baking powder, baking soda, and cinnamon.

2. In another bowl, stir together the eggs, vegetable oil, buttermilk, extract, and brown sugar until smooth. Form a well in the dry ingredients and pour in the liquid mixture. Stir to combine. (Do not over-stir; some lumps are acceptable.) Fold in the butterscotch chips and nuts.

3. Spoon the batter into the prepared muffin tin. Sprinkle the turbinado sugar over the muffins. Quickly place the muffins in the oven and reduce the heat to 375 degrees. Let bake for 12 to 15 minutes or until the tops are lightly browned and a toothpick inserted in the center comes out clean. Remove the muffins from the pan to a rack to cool.

***Baker's note:*** *Baking times will vary depending on how well your oven holds the heat. The high heat creates a burst of steam in the batter that helps the muffins rise with well-domed tops.*

## Chocolate Chip Pumpkin Muffins

Hanna in Production told us that her favorite cookies were moist Chocolate Chip Pumpkin Cookies. We made them. They are good. (Click here for the recipe for [Chocolate Chip Pumpkin Cookies](#).)

Why not chocolate chip pumpkin muffins? These are really good. (We usually send goodies from the test kitchen home with employees. Allison in Production said that her husband went nuts over these muffins.)



Pumpkin makes baked goods very moist and scrumptious. And of course, chocolate makes everything better. This medium-sweet muffin is great for brunch

or as an after school treat. Because it has pumpkin and part whole wheat flour, it is better for the kids (of all ages) than most.

## Ingredients

1 1/3 cups all-purpose flour  
3/4 cup whole wheat flour  
1/2 teaspoon salt  
1 tablespoon baking powder  
1 teaspoon [cinnamon](#)  
1/4 teaspoon cloves  
1/2 teaspoon nutmeg  
3 large eggs  
1 cup canned pumpkin  
1/2 cup vegetable oil  
1/2 cup milk  
1 teaspoon vanilla extract  
3/4 cup brown sugar  
3/4 cup [chocolate chips](#)  
[turbinado sugar](#) for topping

## Directions

Preheat the oven to 425 degrees. Grease 1 regular-sized 12-muffin tin.

1. In a large bowl, stir together the flour, salt, baking powder, cinnamon, cloves, and nutmeg.
2. In another bowl, stir together the eggs, pumpkin, vegetable oil, extract, and brown sugar until smooth. Form a well in the dry ingredients and pour in the liquid mixture. Stir to combine. (Do not over-stir. Some lumps are acceptable.) Fold in the chocolate chips.
4. Spoon the batter into muffin tin. Sprinkle the turbinado sugar over the muffins. Quickly place the muffins in the oven and reduce the heat to 375 degrees. Let bake for 12 to 15 minutes or until the tops are lightly browned and a toothpick inserted in the center comes out clean. Let cool for a few minutes and then remove the muffins from the pan to a rack to cool.

***Baker's note:*** *Baking times will vary depending on how well your oven holds the heat. The high creates a burst of steam in the batter that helps the muffins rise with well-domed tops.*

## Good Earth Pumpkin and Apricot Muffins

Okay, we know that apricots aren't for everyone but these are darned



good. If you really don't want to try apricots, use raisins or chopped dates instead.

The pumpkin, apricots, and spices in this muffin create a rich, ruddy-orange color and warm, earthy flavors. It's an unusual muffin with comforting, wholesome goodness. Give it a try; we think you will enjoy it.

These are very good muffins. If you don't like apricots, try raisins, dates, or even dried cranberries—any dried fruit will do. (We have very good Baker's Dried Fruit available on our site) The turbinado sugar on top gives the muffin tops crunch.

This is a medium sweet muffin.

## Ingredients

1 1/4 cups all-purpose flour  
3/4 cup whole wheat flour  
1/2 teaspoon salt  
1 tablespoon baking powder  
1 teaspoon cinnamon  
1/2 teaspoon ginger  
1/2 teaspoon allspice  
3 large eggs  
1 cup canned pumpkin  
1/2 cup vegetable oil  
1/2 cup milk  
1 teaspoon vanilla extract  
3/4 cup brown sugar  
3/4 cup [dried apricots](#), 1/4-inch diced  
1/2 cup walnuts  
[turbinado sugar](#) for topping

## Directions

Preheat the oven to 425 degrees. Grease 1 regular-sized 12-muffin tin.

1. In a large bowl, stir together the flours, salt, baking powder, and spices.
2. In another bowl, stir together the eggs, pumpkin, vegetable oil, milk, vanilla extract, and brown sugar. Form a well in the dry ingredients and pour in the liquid mixture. Add the chopped apricots and walnuts. Stir to combine. (Do not over-stir. Some lumps are acceptable.)
3. Spoon the batter into the muffin cups. Sprinkle the tops with turbinado sugar.
4. Quickly place the muffins in the oven and reduce the heat to 375 degrees. Let bake for 12 to 15 minutes or until the tops are lightly browned and a toothpick inserted in the center comes out clean. Remove to a rack to cool. After five minutes, remove the muffins from the tins and serve.

# Raggedy Ann Cinnamon Chip Muffins Recipe

These muffins are made with cinnamon baking chips. In the high heat of the oven (the oven is set to 425 degrees), the cinnamon chips melt leaving swirls of cinnamon through the muffins. With all that melting cinnamon, the tops are often roughhewn and ragged and hence the name, Raggedy Ann Cinnamon Chip Muffins. These are very good muffins.



This recipe makes ten large, well-domed muffins or 12 smaller ones.

## Ingredients

2 large eggs  
1 cup buttermilk  
one teaspoon vanilla  
2 cups all-purpose flour  
1/3 cup whole rolled oats  
1 cup granulated sugar  
1/2 teaspoon baking soda  
1/2 tablespoon baking powder  
1/2 teaspoon salt  
1 teaspoon [cinnamon](#)  
1 cup Prepared Pantry or equal [cinnamon chips](#)

*For the topping:*

2 tablespoons granulated sugar  
1/2 teaspoon [cinnamon](#)

## Directions

Preheat oven to 425 degrees. Grease a muffin pan.

1. Whisk the eggs together in a small bowl. Add the buttermilk and vanilla. Set aside.
2. In a medium bowl, mix the flour, oats, sugar, baking soda, baking powder, salt, and cinnamon together.
3. Make a well in the dry ingredients and add the liquid ingredients. Stir only until combined. Add the cinnamon chips.

4. Drop the batter into the greased muffin cups. Mix the two tablespoons sugar and 1/2 teaspoon cinnamon together. Spoon the cinnamon sugar over the muffins.
5. Place the muffin pan in the oven. Immediately turn the temperature down to 375 degrees. Bake for 15 minutes or until done. Baking times will vary depending on how well your oven holds heat. Cool the muffins on a wire rack.

## Banana Pecan Muffin Recipe

This is a great breakfast muffin—sweet and moist and fruity but without a lot of fat. It has a full cup of chopped pecans. Rather than creaming butter and sugar together, you will use the muffin method for mixing. Be sure to use very ripe bananas for full flavor.

We enjoyed these muffins with Strawberry Rhubarb Gourmet Jam and they were perfect.



### Ingredients

- 1 3/4 cups plus two tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/2 tablespoon baking powder
- 1/2 teaspoon baking soda
- 2 large eggs
- 1/4 cup vegetable oil
- 1/3 brown sugar
- 1/3 cup granulated sugar
- 2/3 cup sour cream
- 2 tablespoons milk
- 1 cup ripe bananas, mashed (about two smaller bananas)
- 1 teaspoon vanilla extract
- 1 cup pecans, finely chopped

### Directions

Preheat the oven to 425 degrees.

1. In a medium bowl, mix the flour, salt, baking powder, and baking soda together.
2. In another bowl, mash the bananas. Whisk two large eggs and add those to the bananas. Add the oil, milk, sugars, and sour cream. Blend well. Stir in the



nuts.

3. With a spatula, mix the dry ingredients into the liquid mixture. Stir until just combined. Spoon the batter into 10 to 12 well-greased muffin tins. Ten muffins will give you large, nicely-domed muffins. Fill any unused muffins cups half full of water.

4. Bake for eight minutes at 425 degrees. Reduce the temperature to 350 degrees and continue baking for another 6 to 10 minutes or until they test done with a toothpick. Let the muffins sit in the tins for a few minutes and then remove them to wire racks to cool.

***Bakers note:*** *The burst of heat in the initial high temperature helps dome the muffins.*

## **How to Convert a Muffin Recipe to a Muffin Tops Recipe**

There are a couple adjustments that you will need to make to your favorite muffin recipe to make tops. Since they are thinner, they bake in less time. Many muffin recipes call for high heat at the beginning of the baking period to create the rise necessary for attractive domes. With muffin tops, that's not necessary. We baked our recipes at 375 degrees and were done in 15 to 16 minutes.