

Dreamland Sweet Muffins

I make these easy, no preservative, muffins at the "drop of a hat", 6:00 am on a school morning or a weekend Champagne Brunch. ~ Kerry McCoy President FlagandBanner.com

Preheat oven 350 degrees. Prepare 24 small muffin cups with grease/flour or PAM.

Mix together:

1 egg
½ c. milk (yummy with buttermilk or cream)
¼ c. salad oil

Add dry ingredients to wet ingredients and mix:

1 ½ c. flour
1 c. sugar
2 tsp. baking powder
½ tsp. salt
½ tsp. vanilla

Plop ½ tsp of dough into muffin tins (about half full, cause they double in size). Bake 10 minutes, until golden brown.

Allow to cool 5 minutes before trying to remove from tin.

To make the muffins nutritional and special, place one berry, of your choice, in the center of each muffin before baking. I like to put a blueberry in half of the muffins and a raspberry in the other half. They are so cute and colorful; I would serve them to the Queen!

Tip: I buy fresh blueberries and freeze them in plastic bags, unwashed. Whenever I want to cook blueberry muffins, I grab 24 of them in my hand; rinse them with water and place a frozen berry atop my muffins before baking.

Tip: Make a double batch and keep the extra dough in fridge. The dough lasts about a week.

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