

# THE CULINARY

*Playground*



## **Muffins**

*makes 6 muffins*

4 tablespoons melted butter or margarine

¼ cup sugar

1 egg

1 cup milk

1 teaspoon vanilla

1 cup all-purpose flour, spooned and leveled

1 tablespoon baking powder

1/2 teaspoon salt

Optional mix ins; ½ cup chocolate chips or ½ cup blueberries

Topping; 1 tablespoon Turbinado sugar mixed with 1 teaspoon cinnamon

Preheat the oven to 400 degrees.

In a medium sized bowl, stir together butter, sugar, egg, milk and vanilla.

In a separate large bowl, using a fork, whisk together the flour, baking powder, and salt.

Pour the liquid ingredients into the dry and stir just until blended.

Do not overmix or muffins will be rubbery.

Fold in mix-ins of choice.

Fill muffin tins 2/3 full. Sprinkle a big pinch of cinnamon sugar topping on each muffin.

Bake 15- 20 minutes or until they are golden brown and spring back when touched.