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Muffins are satisfyingly quick and easy to make, and their light, fresh texture and distinctive flavors make them completely irresistible to all. This assortment of recipes includes a comprehensive collection of timeless favorites such as chocolate muffins and cranberry muffins and clever variations of both sweet and savory selections.

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Stir until evenly mixed and just moistened. Fill your muffin cups about three-fourths full with the batter. If you fill or overfill the tins, the muffins are more likely come out flat on top. Allow muffins to cool 10 minutes in the pan before eating.

Top 10 List: Best Muffin Recipes on BEB 1. Apple-Cinnamon Muffins. These apple-cinnamon muffins pack a huge apple flavor thanks to apple cider and chopped apples, with a fabulous cinnamon-sugar crunch on top. 2. Banana Muffins. These have been a favorite of mine for over 10 years. It's one of the first recipes I started baking over and over again.

We've found amazing deals from around the web for the new pressure cooker cookbook : a tantalizing collection of over 175 delicious recipes for quick, easy, and healthy meals.

Muffin Recipes Make bakery-worthy muffins from scratch with top-rated recipes for blueberry, pumpkin, banana, corn, and bran muffins.

Directions. Variations: Blueberry Muffins: Add 1 cup fresh blueberries. Raisin Muffins: Add 1 cup finely chopped raisins. Date Muffins: Add 1 cup finely chopped dates. Cheese Muffins: Fold in 1 cup grated sharp yellow cheese. Bacon Muffins: Fold 1/4 cup crisp cooked bacon, broken into bits. Bake for 25 minutes,...

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