

Raspberry Muffins

Makes 16 Servings

Preparation: 10 minutes , Cook Time: 23 minutes

My Cookbook

Quick Breads

3 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
2 large eggs, at room temperature
3/4 cup sugar
1/4 cup light brown sugar
1 cup milk at room temperature
1/2 cup canola/vegetable oil or 1/2 cup butter, melted.
1 teaspoon vanilla extract
1 cup fresh raspberries

Preheat oven to 425 degrees F.

Line muffin tins with liners

In a large bowl combine flour, baking powder, salt, and cinnamon. Mix until combined, make a well in the middle and set aside.

In a medium bowl whisk together eggs, sugar and brown sugar.

Mix in to medium bowl milk, oil and vanilla extract so that ALL of the liquid ingredients are together.

Fold wet ingredients into dry ingredients just until incorporated. Do not over mix.

GENTLY fold in raspberries.

Pour batter into muffin tins lined with muffin liners. Fill a little more than half full so they don't spill over.

Bake at 425 degrees F for 5 minutes.

Keeping muffins in the oven, lower temperature to 375 degrees F and continue baking 18 minutes until tops are golden

Insert a toothpick, pull it out. If the toothpick pulls out clean, they are done. If not, continue baking for 2-3 minutes at a time.

Allow to cool for 10 minutes before removing from pan.