

INGREDIENTS

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 1/4 cup granulated sugar
- 1 large egg
- 1/2 cup milk
- 2 tablespoons butter, melted
- Add-in options: blueberries, raspberries, chopped strawberries, chopped banana, chocolate chips, sprinkles, cinnamon-sugar, etc.

DIRECTIONS:

1. Preheat oven to 350°F. Spray a 24-cup mini muffin pan with non-stick cooking spray and set aside.
2. In a large mixing bowl, add the flour, baking powder, baking soda, salt and sugar. Whisk to combine.
3. Make a space in the center of the flour mixture and add the egg and milk. Whisk until just combined. Gently whisk in the melted butter until the batter is well combined.
4. Scoop batter evenly among prepared mini muffin cups, filling each one a little over halfway full.
5. Press a few add-ins down into the muffin batter of each muffin cup with the end of a wooden spoon or chopstick and then gently press a few more into the top of the muffin batter so they're still sticking out a bit. If you're adding cinnamon-sugar, sprinkles or another dry add-in, just spoon a little on top and use the end of the spoon or chopstick to swirl it down into the batter.
6. Bake for 15-18 minutes or until muffins have risen and a toothpick inserted in the centers comes out clean. Let cool in pan for 10 minutes before transferring to a wire rack to cool completely.