5 Delicious Muffin Recipes

Muffins are an excellent baking recipe to start with. They are easy to do, don’t usually require dozens of ingredients, and usually bake evenly as long as you have followed the instructions properly. Here are some delicious muffin recipes to try out.

**1. Blueberry Muffins**

These tend to be very popular among most people. Blueberry muffins are great because they can be enjoyed any time of the day, from eating them for breakfast to enjoying them as a snack or a dessert. Blueberry muffins are also pretty easy to make with some staples like oil, sugar, vanilla, milk, flour, and baking powder. Sour cream is often used, but if you prefer, you can substitute that for yogurt. Then of course you want lots of fresh blueberries in there.

**2. Chocolate Chip Muffins**

For more of a dessert muffin, you can make chocolate chip muffins. If you want, this recipe is also good with mini muffin tins, which helps with portion control if you don’t want to eat a large muffin with chocolate chips in it. Aside from the chocolate chips, these muffins usually call for vanilla extract, buttermilk, sugar, butter, eggs, salt, flour, baking powder, and baking soda.

**3. Oatmeal Apple Muffins**

When you want something a little healthier that is good for a quick breakfast, you should consider making a batch of oatmeal apple muffins. Instead of using sliced apples, you can instead use applesauce in these muffins. You can make the applesauce yourself with apples and cinnamon in your food processor, or get it in the jar. Just make sure you get the organic kind without any sugar added, since your muffins are going to have sugar. Quick oats are typically used for these muffins.

**4. Lemon Poppyseed Muffins**

For something a little different, consider making some lemon poppyseed muffins. These are also great for breakfast or as a snack. They use all the ingredients most muffins have, which are usually staples you have in your pantry. However, there are a few differences. First of all, when adding your flour, make sure it isn’t packed. You also want to use whole milk instead of reduced fat or fat-free. For the lemon, use lemon zest from at least 2 large lemons. Adding some lemon curd is also recommended, in addition to the poppy seeds.

**5. Strawberry Muffins**

These are perfect for when you want a muffin in the warmer months when strawberries are in season. You are combining strawberries and cream cheese to make these muffins. Of course other basics are added, like sugar, oil, milk, vanilla, butter, flour, sugar, and a few other ingredients.