



# LORANN 1-2-3 MUFFIN BUILDER BASIC BATTER

The 1-2-3 Muffin Builder makes it easy to create endless muffin varieties: start with this basic batter, choose a LorAnn® Better Than Extracts™ Bakery Emulsion, then customize with your favorite add-ins.

## INGREDIENTS:

### FOR THE BATTER

- 2 cups (250 g) all-purpose flour
- 1 Tbsp (8 g) cornstarch
- 1 Tbsp (12 g) baking powder
- ½ tsp (3 g) salt
- ¼ cup (57 g) unsalted butter, melted and slightly cooled ⅓ cup (80 ml) vegetable oil
- ¾ cup + 2 tsp (160 g) granulated sugar
- 2 large eggs, room temperature
- ¾ cup (180 ml) milk, room temperature
- ¼ cup (60 g) sour cream, room temperature
- 1-1½ tsp (5-7.5 g) LorAnn® Better Than Extracts™ Bakery Emulsion

### OPTIONAL ADD-INS

- 1-1½ cups fresh berries or diced fruit
- 1 cup chocolate chips
- ¾-1 cup chopped nuts
- ½-1 cup shredded coconut
- Streusel or crumb topping



## DIRECTIONS:

1. Preheat oven to 375°F (190°C). Line a 12-cup muffin pan with paper liners or lightly grease the cups.
2. In a medium bowl, whisk together the flour, cornstarch, baking powder, and salt.
3. In a large bowl, whisk together the melted butter, oil, sugar, eggs, milk, sour cream, and LorAnn Bakery Emulsion until smooth. (Use your preferred flavor of LorAnn Bakery Emulsion to create the muffin's primary flavor profile. Start with 1 teaspoon, then increase to 1½ teaspoons for a bolder flavor, if desired.)

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## DIRECTIONS CONTINUED:

4. Add the wet ingredients to the dry ingredients. Stir just until combined. The batter should remain slightly lumpy. Do not over mix.
5. Fold in your desired add-ins
6. Divide batter evenly among prepared muffin cups, filling each about  $\frac{3}{4}$  full
7. Bake for 16–20 minutes. Begin checking at 16 minutes. The muffins are done when the tops spring back lightly to the touch and a toothpick inserted into the center comes out with a few moist crumbs attached.
8. Cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.

Create multiple muffin flavors from this one simple batter by dividing the batter into portions, flavoring each with a different LorAnn® Better Than Extracts™ Bakery Emulsion, and finishing with your favorite add-ins. Simply adjust the amount of Bakery Emulsion based on the size of each batter portion. Experiment with different flavor and add-in combinations to create your own signature muffins.

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