



www.savorydiscovery.com

Snickerdoodle Muffins

Introduction

Snickerdoodle muffins are a delightful twist on the classic snickerdoodle cookie, combining the soft, buttery texture of a muffin with the signature cinnamon-sugar flavor that everyone loves. Perfect for breakfast or a sweet treat any time of day, these muffins are easy to prepare and sure to please your family and friends.

Detailed Ingredients with measures

For the muffins:

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ½ cup sour cream

For the cinnamon sugar topping:

- ¼ cup granulated sugar
- 1 tablespoon ground cinnamon

Prep Time

The prep time for these delicious snickerdoodle muffins is approximately 15 minutes. This quick preparation makes them an excellent choice for a last-

minute breakfast or snack.

Cook Time, Total Time, Yield

The cook time is about 18-20 minutes. In total, you can expect to spend around 35 minutes from start to finish. This recipe yields approximately 12 muffins, making it perfect for sharing or enjoying throughout the week.



www.savorydiscovery.com

Snickerdoodle Muffins

Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C) and line a muffin tin with paper liners.

Step 2: Combine Dry Ingredients

In a medium bowl, whisk together the flour, cream of tartar, baking soda, cinnamon, and salt.

Step 3: Mix Wet Ingredients

In a large bowl, beat together the butter and sugar until light and fluffy. Add the eggs and vanilla extract, mixing well.

Step 4: Combine Ingredients

Gradually add the dry ingredients to the wet mixture, stirring until just combined.

Step 5: Prepare Cinnamon Sugar

In a small bowl, mix together the sugar and cinnamon for the topping.

Step 6: Fill Muffin Tin

Scoop the batter into the prepared muffin tin, filling each cup about two-thirds full. Sprinkle the cinnamon sugar mixture on top of each muffin.

Step 7: Bake

Bake for 15-18 minutes, or until a toothpick inserted into the center comes out clean.

Step 8: Cool

Allow the muffins to cool in the tin for about 5 minutes before transferring them to a wire rack to cool completely.

Notes**Note 1: Storage**

Store the muffins in an airtight container at room temperature for up to 3 days.

Note 2: Freezing

These muffins can be frozen for up to 3 months. To thaw, leave them at room temperature or warm them in the microwave.

Note 3: Optional Add-ins

Consider adding chocolate chips or nuts for additional flavor and texture.

Note 4: Variations

You can substitute the butter with applesauce for a lighter version if desired.



www.savorydiscovery.com

Snickerdoodle Muffins

Cook techniques

Click next page below