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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.



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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.



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Cook techniques

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