



Fresh Strawberry Muffins



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Introduction

Fresh strawberry muffins are a delightful treat, perfect for breakfast or as a snack. Bursting with juicy strawberries and a hint of vanilla, these muffins are both flavorful and moist. Enjoy them warm right out of the oven or pack them for a tasty on-the-go option.

Detailed Ingredients with measures

- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, melted
- 1 cup milk
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/2 cups fresh strawberries, hulled and diced

Prep Time

Preparation time for these muffins takes about 15 minutes, making them a quick and easy option for any time of the day.

Cook Time, Total Time, Yield

Cook time is approximately 20 minutes, bringing the total time to around 35 minutes. This recipe yields about 12 muffins, perfect for

sharing or enjoying throughout the week.



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 375°F (190°C) and prepare a muffin tin by greasing it or lining it with muffin liners.

Prepare the Strawberries

Wash and hull fresh strawberries, then chop them into small pieces. Set aside.

Mix Dry Ingredients

In a large mixing bowl, whisk together the flour, baking powder, baking soda, and salt until well combined.

Mix Wet Ingredients

In another bowl, mix the sugar and melted butter. Add in eggs, vanilla extract, and yogurt. Stir until the mixture is smooth.

Combine Wet and Dry Mixtures

Pour the wet ingredients into the dry ingredients. Gently fold the mixture together until just combined, being careful not to overmix.

See also Honey Garlic Chicken Sandwiches

Fold in Strawberries

Gently fold the chopped strawberries into the batter until evenly distributed.

Fill Muffin Tin

Scoop the batter into the prepared muffin tin, filling each cup about two-thirds full.

Bake the Muffins

Place the muffin tin in the preheated oven and bake for 18-20 minutes or until a toothpick inserted into the center comes out clean.

Cool the Muffins

Once baked, remove the muffins from the oven and let them cool in the tin for a few minutes. Then, transfer them to a wire rack to cool completely.

Notes

Storage

Store leftover muffins in an airtight container at room temperature for 1-2 days, or in the refrigerator for up to a week.

Freezing

These muffins can be frozen for longer storage. Wrap them tightly in plastic wrap and place them in an airtight container before freezing.

Substitute Options

You can substitute Greek yogurt with sour cream or buttermilk if preferred.

Variations

Consider adding lemon zest for a citrus kick, or mixing in chocolate chips for a sweet twist.



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Cook techniques

Mixing Method

This technique involves combining dry ingredients separately from wet ingredients before mixing them together. It helps to ensure an even distribution of ingredients and prevents overmixing.

Creasing the Batter

To create a light and fluffy muffin, avoid overmixing the batter. Mix just until the wet and dry ingredients are combined to maintain the muffins' texture.

Using Fresh Strawberries

For the best flavor and texture, use fresh strawberries. Ensure they are chopped into small pieces for even distribution throughout the muffins.

Oven Preheating

Always preheat your oven before baking. This ensures your muffins rise properly and bake evenly.

See also Pineapple Chicken and Rice

Checking for Doneness

To check if your muffins are done, insert a toothpick into the center. If it comes out clean or with a few crumbs, the muffins are ready.

FAQ

Can I substitute frozen strawberries for fresh ones?

Yes, you can use frozen strawberries, but make sure to thaw and drain them before adding them to the batter.

How should I store leftover muffins?

Store muffins in an airtight container at room temperature for up to 3 days or refrigerate them for up to a week.

Can I add other fruits or nuts to the muffin recipe?

Absolutely! You can modify the recipe by adding other fruits or nuts based on your preference.

What can I do if my muffins are too dense?

If your muffins are dense, try not to overmix the batter and ensure you're measuring ingredients correctly, especially the flour.

Is it possible to make these muffins gluten-free?

Yes, you can substitute all-purpose flour with a gluten-free flour blend designed for baking. Adjustments to other ingredients may be necessary.



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Conclusion

Enjoying fresh strawberry muffins is a delightful experience that combines the sweetness of ripe strawberries with the softness of a perfectly baked muffin. These treats are not only a great option for breakfast but also make for a delicious snack or dessert. With simple ingredients and an easy preparation method, these muffins can be a quick go-to recipe for any occasion.

More recipes suggestions and combination

Blueberry Muffins

Combine fresh blueberries with a similar muffin base for a vibrant and fruity alternative.

Chocolate Chip Muffins

Add chocolate chips to your muffin batter for a rich and indulgent twist.

See also Mounds Brownies

Lemon Poppy Seed Muffins

Infuse your muffins with fresh lemon zest and poppy seeds for a refreshing citrus flavor.

Banana Nut Muffins

Use ripe bananas and chopped walnuts or pecans for a hearty and wholesome muffin option.

Peach Muffins

Incorporate diced ripe peaches for a summery and juicy muffin recipe.

Cinnamon Sugar Muffins

Sprinkle a cinnamon-sugar mixture on top before baking to create a sweet, crunchy topping.

Raspberry Almond Muffins

Mix in fresh raspberries and a touch of almond extract for a delightful flavor combination.



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