



Monster Cookie Muffins



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Introduction

Monster Cookie Muffins are a delightful treat that combine the flavors of classic monster cookies into a convenient muffin form. These muffins are not only delicious but also packed with nutritious ingredients like oats, peanut butter, and chocolate chips, making them a perfect snack for both kids and adults. Ideal for breakfast or a midday pick-me-up, these muffins are sure to satisfy your sweet tooth.

Detailed Ingredients with measures

- 1 cup all-purpose flour
- 1 cup rolled oats
- 1/2 cup peanut butter
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup chocolate chips
- 1/2 cup M&M candies

Prep Time

Prep time for these Monster Cookie Muffins is approximately 15 minutes. This quick preparation allows you to whip up a batch without spending too much time in the kitchen.

Cook Time, Total Time, Yield

The cook time is around 15-20 minutes. This leads to a total time of about 35 minutes from start to finish. The recipe yields about 12 muffins, making them perfect for sharing or enjoying throughout the week.



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Detailed Directions and Instructions

Prepare the Muffin Tin

Preheat your oven to 350°F (175°C). Line a muffin tin with paper liners or grease it to prevent sticking.

Mix Wet Ingredients

In a large mixing bowl, combine melted butter, light brown sugar, eggs, and vanilla extract. Whisk everything together until the mixture is smooth and well combined.

Combine Dry Ingredients

In another bowl, whisk together all-purpose flour, baking soda, baking powder, and salt.

See also Caramelised Cheese Toast

Incorporate Dry Ingredients

Gradually add the dry ingredients to the wet ingredients. Stir until just combined, being careful not to overmix.

Add Mix-Ins

Fold in oats, chocolate chips, M&M's, and any additional mix-ins you desire.

Fill Muffin Tin

Scoop the batter into the prepared muffin tin, filling each cup about 3/4 full.

Bake 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 Muffins

After baking, remove the muffins from the oven and allow them to cool in the tin for a few minutes. Then, transfer the muffins to a wire rack to cool completely.

Notes

Storage Recommendations

Store the muffins in an airtight container at room temperature for up to 3 days, or in the refrigerator for up to a week.

Freezing Instructions

These muffins can be frozen for up to 3 months. Wrap them individually in plastic wrap and place them in a freezer bag.

Customizable Mix-Ins

Feel free to customize the mix-ins according to your preference. You can use different types of chocolate chips, nuts, or dried fruits.

Vegan Option

For a vegan version, substitute the eggs with flaxseed meal or a commercial egg replacer, and use vegan butter.

Serving Suggestions

These muffins are great on their own or served warm with butter or cream cheese.



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Cook techniques

Mixing Ingredients

Thoroughly combine the wet ingredients with the dry ingredients to ensure an even distribution of flavors and textures.

Baking

Preheat the oven properly and adjust the baking time based on the size of the muffins to achieve the perfect rise and moist texture.

See also Smoked Salmon and Dried Tomato Salad

Cooling

Allow the muffins to cool on a wire rack after baking to prevent them from becoming soggy and to maintain their shape.

Storing

Store the muffins in an airtight container to keep them fresh and prevent them from drying out.

FAQ

Can I substitute ingredients in the recipe?

Yes, you can substitute ingredients like different types of flour or sweeteners, but it may change the texture and flavor of the muffins.

How long will the muffins last?

The muffins can last up to a week when stored properly at room

temperature in an airtight container.

Can I freeze the muffins?

Yes, these muffins can be frozen. Wrap them tightly in plastic wrap and store them in an airtight container.

What are monster cookie muffins?

Monster cookie muffins are a delightful blend of traditional monster cookie ingredients like oats, peanut butter, and chocolate chips, baked into muffin form.

Can I add other mix-ins?

Absolutely! Feel free to add nuts, dried fruits, or any other chocolate varieties to customize the muffins to your taste.



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Conclusion

The Monster Cookie Muffins are a delightful treat that combines the flavors of classic monster cookies into a convenient muffin form. Whether enjoyed for breakfast or as a snack, these muffins are sure to satisfy your sweet tooth with their rich combination of oats, chocolate chips, and peanut butter. Perfect for sharing or indulging on your own, they bring a fun twist to your baking repertoire.

More recipes suggestions and combination

Peanut Butter Banana Muffins

Try adding ripe bananas to your muffin batter for a moist texture and natural sweetness that pairs wonderfully with peanut butter.

See also [Cake with Paper Plums](#)

Chocolate Chip Cookie Dough Muffins

Incorporate cookie dough chunks into your muffin mix for an extra indulgent treat that chocolate lovers will adore.

Oatmeal Raisin Muffins

Mix in raisins and cinnamon for a classic oatmeal raisin flavor that gives a soft and chewy muffin experience.

Nutty Trail Mix Muffins

Add a variety of nuts and dried fruits to create a hearty trail mix muffin that's both nutritious and filling.

Apple Cinnamon Muffins

Combine fresh apples and a sprinkle of cinnamon for a cozy autumn-inspired muffin that enhances any breakfast table.



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