



Snickerdoodle Muffins



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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.

See also [Shortbread Cookies](#)

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

Mixing the Batter

Carefully combine the dry ingredients with the wet ingredients to ensure a well-blended batter. Avoid over-mixing to keep the muffins light and fluffy.

Measuring Ingredients Accurately

Use a kitchen scale or measuring cups/spoons for precise measurements. This ensures the right balance of flavors and textures in your muffins.

Preparing the Muffin Tin

Grease the muffin tin or line it with paper liners to prevent sticking. This will make it easy to remove the muffins once they are baked.

Testing for Doneness

Insert a toothpick into the center of a muffin. If it comes out clean or with a few crumbs, the muffins are done baking.

See also Horseradish Soup with Fermented Rye Bread

Cooling the Muffins

Allow the muffins to cool in the tin for a few minutes before transferring them to a wire rack. This helps maintain their texture and prevents sogginess.

FAQ

Can I use whole wheat flour instead of all-purpose flour?

Yes, you can substitute whole wheat flour, but the texture may be denser.

How should I store the muffins?

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

Can I freeze these muffins?

Yes, these muffins freeze well. Wrap them tightly in plastic wrap and place them in a freezer bag for up to three months.

What can I use instead of butter?

You can use vegetable oil, coconut oil, or applesauce as a substitute for butter.

How do I know if the muffins are fully baked?

Check the muffins with a toothpick; it should come out clean or with a few moist crumbs.



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Conclusion

The Snickerdoodle Muffins are a delightful treat that combines the beloved flavors of cinnamon and sugar in a soft, moist muffin. Perfect for breakfast or a snack, these muffins offer a taste of nostalgia while being easy to make and share with loved ones. Their warm and comforting taste makes them a favorite in any season.

More recipes suggestions and combination

Chocolate Chip Snickerdoodle Muffins

Combine the classic snickerdoodle flavors with chocolate chips for an irresistible twist that will satisfy your sweet tooth.

Pumpkin Snickerdoodle Muffins

Incorporate pumpkin puree and warming spices for a seasonal variation that adds a moist texture and festive flavor.

Maple Pecan Snickerdoodle Muffins

Add maple syrup and toasted pecans to the batter for a rich, nutty flavor that enhances the traditional snickerdoodle taste.

See also Whole Wheat Oat and Ginger Cookies

Apple Cinnamon Snickerdoodle Muffins

Mix in diced apples and an extra sprinkle of cinnamon to create a fruity, cozy muffin perfect for autumn.

Banana Snickerdoodle Muffins

Mash ripe bananas into the batter for added moisture and sweetness, turning the classic into a delightful banana version.



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