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BASIC MUFFINS (WITH BERRY AND OATMEAL VERSIONS)

4.5 stars

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This recipe is a taking-off point; use it to create your own favorite muffins by adding fruits and flavorings, nuts and vegetables, or substituting various grains. Muffins, being so easy and quick to make, are wonderful for experimenting. For instant gratification, of both the taste buds and the creative spirit, nothing beats a muffin!

From amaranth to teff, ancient grains offer a world of baking possibilities. Find out how to make this recipe using ancient grains in our [complete guide to baking with ancient grains](http://www.kingarthurflour.com/guides/baking-with-ancient-grains/). [<http://www.kingarthurflour.com/guides/baking-with-ancient-grains/>]

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VIEW STEP-BY-STEP DIRECTIONS ON OUR BLOG

[The Best Basic Muffin Recipe: A Master Formula and
Delicious Variations](http://blog.kingarthurflour.com/2016/04/25/best-basic-muffin-recipe/) [[http://blog.kingarthurflour.com/2016/04/25/best-basic-muffin-
recipe/](http://blog.kingarthurflour.com/2016/04/25/best-basic-muffin-recipe/)]

AT A GLANCE

PREP
10 mins.



| |
|---|
| BAKE 15 mins. to 20 mins. |
| TOTAL 30 mins. |
| YIELD 24 mini or 12 standard |
|  Nutrition information [#recipe-nutrition] |

INGREDIENTS

 [Measuring Standards](#) [[/guides/recipe-success/](#)]

Choose your measure: ☒ Volume ☐ Ounces ☐ Grams

2 cups pastry flour or King Arthur Unbleached All-Purpose Flour [[/shop/items/king-arthur-unbleached-all-purpose-flour-5-lb](#)]*

1/2 cup sugar

1/2 teaspoon salt

1 tablespoon baking powder

1 cup milk

1/4 cup vegetable oil or melted butter (optional)*

2 large eggs

1 teaspoon vanilla extract [[/shop/items/pure-vanilla-extract-16-oz](#)], optional

sparkling white sugar [[/shop/items/sparkling-white-sugar-15-oz](#)], optional; for topping

*See "tips," below

INSTRUCTIONS

1. Preheat your oven to 425°F. Lightly grease the cups of a standard 12-cup muffin pan. Or line the cups with papers, and grease the papers.
2. Blend together the dry ingredients.
3. Beat the liquid ingredients together — milk, oil or butter, eggs, and vanilla — until light.
4. Pour the wet ingredients into the dry ingredients. Take a fork or wire whisk and blend the two briefly — about 20 seconds should do it. The secret to light and tender muffins lies in blending together the liquid and dry ingredients gently. It's OK to leave some lumps that look as if they want more stirring; they really don't. So, no matter how hard it is, resist the impulse.
5. Fill the cups of the muffin pan two-thirds to three-quarters full. Sprinkle with sparkling white sugar, if desired.



6. Bake the muffins for 15 to 20 minutes, or until a toothpick inserted into the middle of one of the center muffins comes out clean. Remove them from the oven, and as soon as you can handle them turn them out of the pan onto a rack to cool.



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TIPS FROM OUR BAKERS

- ★ If you leave the oil out, you can reduce the calories in your muffins by about 30%; the flavor will still be excellent, but muffins won't be quite as tender, and won't keep as well should you happen to have any left over.
- ★ **To make berry or fruit muffins:** Add 1 1/2 cups of berries to the recipe (or finely chopped, well-drained fresh fruit: peaches, apples, etc.; or chopped dried fruit; or Jammy Bits, sweet, soft little morsels of fruit purée). To make sure berries or fruit stay evenly distributed throughout the batter, add to the dry ingredients and mix until coated before adding the liquid ingredients. This prevents them from sinking once the liquids are blended in.
- ★ **To make oatmeal muffins:** If you like the old-fashioned taste of oats, you'll love this easy variation. Instead of using 2 cups of flour, use 1 cup rolled oats and 1 1/4 cups flour. If you like a heartier muffin, substitute brown sugar for granulated. These muffins don't rise as high as the basic muffins, but they certainly taste wonderful!
- ★ Interested in learning more about ancient grains — and how to use them? See our complete guide to baking with ancient grains.

Ingredient weight chart

How to measure flour

High-altitude baking

Tips & techniques

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Baker's yeast



Reviews

4.5 stars

(1-10 of 123)

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★★★★★

05/29/2018

Alle
from Oregon

The perfect base to create whatever kind of muffins you enjoy! Don't expect this recipe to make amazing muffins without adding anything - I expect it would be pretty bland. I baked the oatmeal version of these, and added apple chunks (rolled in cinnamon sugar first) and a cinnamon streusel on top. I made 6 giant muffins instead of 12 regular ones, baked for ~28 minutes. Surprisingly, these muffins don't feel overly dense at all, even with the additions! I will be trying more variations soon.

★★★★★

05/18/2018

Pete
from State of Jefferson

Excellent base from which one can bake endless variations

★★★★★

04/17/2018

Os
from New York

Very basic muffin recipe to start with. I like to add 0.5 cups more of sugar as original recipe is just slightly sweet.

★★★★★

04/14/2018

Will
from CA

Simple and easy recipe yielded light and tasty muffins

★★★★★

04/12/2018

Aneta
from Arlington heights

Super easy, teaste of heaven.



04/08/2018

Anonymous Baker

Do you have a muffin recipe made with coconut flour?

We sure do! Check out the recipe called "Gluten-Free Blueberry Muffins with Coconut Flour," and feel free to change up the mix-ins once you've mastered the basic recipe. Chocolate chip, dried fruit, and nuts are all delicious options. Happy baking! Kye@KAF

★★★★★

04/04/2018Michael
from TN

Just a simple way to start a muffin journey.

★★★★★

03/05/2018Sharon AC
from IL

Another winning recipe in my house. We added blueberries after the mini muffin tins were filled. Topped with course sugar. Perfection.

★★★★★

02/18/2018Ranie
from Hayfork, CA

I just made a batch, I made the oatmeal muffins, using whole wheat flour, rolled Oates instead of sugar I use honey, for the oil I use olive oil, added raisins and walnuts plus cinnamon. Since my rolled Oates are really course I did let my batter sit to soften up the oats a little...these came out so good! Will definitely use this recipes regularly and adding to it.....

★★★★★

02/18/2018Sharon
from Cortland, NY

This is a fantastic recipe! I made the oatmeal version, using canola oil instead of butter. I topped the unbaked muffins with some walnuts. The crumb is so light and so delicious, perfect with a cup of coffee or tea. The thought of one of these on a workday will help me get out of bed in the morning!

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